

STP 8-91M1-SM

SOLDIER'S MANUAL

MOS 91M

HOSPITAL FOOD SERVICE SPECIALIST



SKILL LEVEL 1



HEADQUARTERS, DEPARTMENT OF THE ARMY

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**HEADQUARTERS
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**SOLDIER'S MANUAL
SKILL LEVELS 1**

**MOS 91M
HOSPITAL FOOD SERVICE SPECIALIST**

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PREFACE

This publication is for skill level 1 soldiers holding military occupational speciality (MOS) 91M and for trainer and first-line supervisors. It contains standardized training objectives, in the form of task summaries, to train and evaluate soldiers on critical tasks which support unit missions during wartime. Trainers and first-line supervisors should ensure soldiers holding MOS/SL 91M1 should have access to this publication. It should be made available in the soldier's work area, unit learning center, and unit libraries.

This manual applies to both Active and Reserve Component soldiers.

The proponent of this publication is the US Army Medical Department Center and School. Send comments and recommendations on DA Form 2028 (Recommended Changes to Publications and Blank Forms) directly to Commander, US Army Medical Department Center and School, ATTN: HSMC-FTD-P, Fort Sam Houston, TX 78234-6100.

CHAPTER 1

INTRODUCTION

GENERAL

This manual identifies the individual MOS training requirements for soldiers in MOS 91M. Commanders, trainers, and soldiers should use it to plan, conduct, and evaluate individual training in units. This manual is the primary MOS reference to support the self-development and training of every soldier.

Use this manual with soldier's manuals of common tasks (STP 21-1-SMCT and STP 21-24-SMCT), Army training and evaluation programs (ARTEPs), and FM 25-101, Battle Focused Training, to establish effective training plans and programs which integrate soldier, leader, and collective tasks.

SOLDIER'S RESPONSIBILITIES

Each soldier is responsible for performing individual tasks which the first-line supervisor identifies based on the unit's METL. The soldier must perform the tasks to the standards listed in the SM. If a soldier has a question about how to do a task or which tasks in this manual he or she must perform, it is the soldier's responsibility to ask the first-line supervisor for clarification. The first-line supervisor knows how to perform each task or can direct the soldier to the appropriate training materials.

NCO SELF-DEVELOPMENT AND THE SOLDIER'S MANUAL

Self-development is one of the key components of the leader development program. It is a planned progressive and sequential program followed by leaders to enhance and sustain their military competencies. It consists of individual study, research, professional reading, practice, and self-assessment. Under the self-development concept, the NCO, as an Army professional, has the responsibility to remain current in all phases of the MOS. The SM is the primary source for the NCO to use in maintaining MOS proficiency. The self-development test (SDT) is an evaluation of the NCO's knowledge of the entire MOS, as well as leadership and training management. The SM is an important study reference for the NCO to use in preparing for the SDT.

Another important resource for NCO self-development is the Army Correspondence Course Program (ACCP). Refer to DA Pamphlet 351-20 for information on enrolling in this program and for a list of courses, or write to: Commandant, Academy of Health Sciences, US Army, ATTN: HSHA-MEC, Fort Sam Houston, Tx 78234-6100.

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TRAINING SUPPORT

This manual includes the following information which provides additional training support information.

- Glossary. The glossary, which follows the last appendix, is a single comprehensive list of acronyms, abbreviations, definitions, and letter symbols.
- References. This section contains two lists of references, required and related, which support training of all tasks in this SM. Required references are listed in the conditions statement and are required for the soldier to do the task. Related references are materials which help a trainer prepare for the task and are not required to perform the task.

CHAPTER 2
MOS SKILL LEVEL TASKS

101-524-1151

PERFORM PRELIMINARY FOOD PREPARATION PROCEDURES

CONDITIONS

In MOPP 4 conditions, all food service operations cease. Necessary materials and equipment: production schedule, subsistence supplies, utensils, hand tools, hand-washing facilities, sanitizing solution, potable water, and TM 10-412.

STANDARDS

The production schedule, recipe card, or master menu note is read. Recipe conversion is made, equipment prepared, hands washed, and ingredients assembled. All performance measures are followed accurately to ensure that all preliminary food preparation and cooking instructions are followed and all food items are ready to cook or serve.

TRAINING/EVALUATION

Evaluation Guide

Performance Measures	Results
1. Read and interpret the production schedule.	P F
a. Check the serving period.	
b. Check to see what product is to be prepared.	
c. Check to see how many portions or quantities are to be prepared.	
d. Check to see which recipe card or master menu note is to be used.	
e. Check the time to start preparation.	
f. Check the time to start cooking the item.	
g. Check for special instructions.	

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Performance Measures	Results	
2. Read and interpret the recipe card, or master menu note.	P	F
a. Check to see what ingredients are needed.		
b. Determine what equipment, hand tools, and utensils are needed.		
3. Perform recipe conversion.	P	F
4. Prepare the equipment for use.	P	F
a. Assemble and attach all accessories.		
b. Plug in the electrical equipment in a garrison facility.		
c. Preheat the equipment when necessary.		
5. Assemble the utensils and hand tools.	P	F
a. Obtain the cutlery tools.		
b. Obtain the measuring devices.		
c. Obtain the required cooking or baking utensils.		
d. Sanitize the equipment and utensils for use with potentially hazardous food before use.		
6. Wash hands before handling any food product.	P	F
7. Assemble the ingredients.	P	F
a. Obtain all semiperishable ingredients.		
b. Obtain the required seasonings.		
c. Obtain all perishable ingredients.		

REFERENCES:

Required

TM 10-412

Related

FM 10-23

FM 10-25

SB 10-260

SB 10-263

SB 10-495

TB MED 530

TM 10-415

TM 10-7360-204-13&P

PREPARE AND COOK MEAT, POULTRY, AND SEAFOOD

CONDITIONS

In MOPP 4 conditions, all food service operations cease. Necessary materials and equipment: subsistence supplies, utensils, hand tools, food preparation and cooking equipment, a production schedule, handwashing facilities, potable water, and TM 10-412.

STANDARDS

The specified food item is prepared by measuring (or weighing), processing, and combining all ingredients. The item is cooked for the specified time or until a test shows that it is done. All performance measures must be completed accurately to ensure that the item prepared is fully cooked, nutritionally adequate, and visually pleasing.

TRAINING/EVALUATION

Evaluation Guide

Performance Measures	Results	
1. Measure or weigh each ingredient using the appropriate utensil.	P	F
2. Process the ingredients for use by following the procedures listed in the method column of the recipe card.	P	F
3. Combine the ingredients as required.	P	F
4. Make up the ingredients into serving portions when needed.	P	F
a. Cut the ingredients into serving portions.		
b. Shape or mold the ingredients.		
5. Place meat, poultry, or seafood item in a pan when required.	P	F
a. Select the pan required by the cooking method.		
b. Prepare the pan for use.		
b. Arrange the food item in the pan and refrigerate the pan until the food item is ready for cooking, unless the item is to be cooked immediately.		

101-524-1153

PREPARE AND COOK VEGETABLES

CONDITION

In MOPP 4 conditions, all food service operations cease. Necessary materials and equipment: subsistence supplies, utensils, hand tools, food preparation and cooking equipment, a production schedule, handwashing facilities, potable water, and TM 10-412.

STANDARDS

Vegetables are prepared by measuring (or weighing), processing, and combining all ingredients. The vegetables are cooked for the specified time or until a test shows that they are done. All performance measures must be completed to ensure a standard, fully cooked, and nutritionally adequate product.

TRAINING/EVALUATION

Evaluation Guide

Performance Measures	Results	
1. Measure or weigh each ingredient using the appropriate utensils.	P	F
2. Process ingredients for use by following the procedures listed in the method column on the recipe card.	P	F
3. Combine the ingredients as required.	P	F
4. Make up the ingredients into serving portions when needed.	P	F
a. Shape or the mold the ingredients.		
b. Cut the ingredients into serving-size portions.		
5. Place the vegetables in pans when required.	P	F
a. Prepare the pans for use.		
b. Arrange the items in the pans.		

101-524-1160

PREPARE AND COOK FILLINGS, ICINGS, AND GLAZINGS

CONDITIONS

In MOPP 4 conditions, all food service operations cease. Necessary materials and equipment: subsistence supplies, utensils, hand tools, food preparation and cooking equipment, a production schedule, handwashing facilities, potable water, and TM 10-412.

STANDARDS

The specified filling, icing, or glaze is prepared by measuring (or weighing), processing, and combining all ingredients. The item is cooked for the specified time or until a test shows that it is done. All performance measures are completed to ensure a standard, fully cooked, and nutritionally adequate product.

TRAINING/EVALUATION

Evaluation Guide

Performance Measures	Results	
1. Measure or weigh the ingredients using the appropriate utensil.	P	F
2. Process the ingredients by following the procedures listed in the method column on the recipe card.	P	F
3. Combine the ingredients by mixing, blending, folding, or stirring as required.	P	F
4. Place the ingredients that require cooking in pans or containers.	P	F
5. Cook at the specified temperature.	P	F
6. Check the progress of the item during the cooking process.	P	F
7. Cook the item for the specified time or until a test shows that the item is done.	P	F

REFERENCES:

Required

TM 10-412

Related

FM 10-22
FM 10-25
SB 10-260
SB 10-263
SB 10-495

101-524-1161

PREPARE AND BAKE BREAD PRODUCTS

CONDITIONS

In MOPP 4 conditions, all food service operations cease. Necessary materials and equipment: subsistence supplies, utensils, hand tools, food preparation and cooking equipment, a production schedule, handwashing facilities, potable water, and TM 10-412.

STANDARDS

Ingredients are prepared by measuring (or weighing), processing, and combining as required. The bread item is baked for the specified time or until a test shows that the product is done. All performance measures must be completed to ensure a standard, fully cooked, and nutritionally adequate product.

TRAINING/EVALUATION

Evaluation Guide

Performance Measures	Results	
1. Measure or weigh the ingredients using the appropriate utensil.	P	F
2. Process the ingredients by following the procedures listed in the method column on the recipe card.	P	F
3. Combine the ingredients as required.	P	F
4. Allow yeast dough to ferment.	P	F
a. Place dough products in a slightly greased container or bowl that is about three times the size of the dough.		
b. Cover and place the dough in an area where the temperature is at least 80°F (27°C). (When in a dining facility, use a dough-proofing cabinet.)		
c. Allow the dough to ferment about 1-1/2 hours or until it doubles in size.		
d. Punch the dough in the center.		
e. Allow the dough to rest for 10 to 20 minutes.		

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Performance Measures

Results

- | | | |
|--|----------|----------|
| 5. Make the ingredients into serving portions as needed. | P | F |
| a. Divide the dough into four parts for easy handling. | | |
| b. Weigh the dough for portion control. | | |
| c. Shape or mold the dough according to the recipe. | | |
| 6. Place the dough or batter in pans. | P | F |
| a. Select the pan required by the cooking method. | | |
| b. Prepare the pan for use. | | |
| c. Arrange the dough in or pour the batter into the pans. | | |
| 7. Pan-proof the yeast dough products. | P | F |
| a. Brush the dough with egg wash or butter when needed. | | |
| b. Allow the dough product to proof at 90°F to 100°F or until double in size. | | |
| 8. Preheat the oven as specified. | P | F |
| 9. Start baking by placing pans in preheated ovens. | P | F |
| 10. Bake the dough or batter for the period of time listed on the recipe card. | P | F |

REFERENCES:

Required

Related

TM 10-412

FM 10-22
SB 10-260
SB 10-263
SB 10-495

101-524-1162

PREPARE AND COOK EGG PRODUCTS**CONDITIONS**

In MOPP 4 conditions, all food service operations cease. Necessary materials and equipment: subsistence supplies, utensils, hand tools, food preparation and cooking equipment, a production schedule, handwashing facilities, potable water, and TM 10-412.

STANDARDS

The menu item is prepared by measuring (or weighing), processing, and combining all ingredients. The product is cooked for the specified time or until a test shows that it is done. All performance measures must be completed to ensure a standard, fully cooked, and nutritionally adequate product.

TRAINING/EVALUATION*Evaluation Guide*

Performance Measures	Results	
1. Measure or weigh the ingredients using the required utensil.	P	F
2. Process the ingredients for use by following the procedures listed in the method column on the recipe card.	P	F
3. Combine the ingredients by blending, mixing, folding, beating, stirring, and whipping, as required.	P	F
4. Make the ingredients into serving portions.	P	F
5. Place the egg products in a pan or on the griddle, and follow the specified cooking method.	P	F
a. Select the equipment required by the cooking method.		
b. Prepare the equipment for use.		
c. Arrange the items in a pan or on the griddle.		
6. Cook the egg products for the specified time.	P	F

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REFERENCES:

Required

TM 10-412

Related

FM 10-25

SB 10-260

SB 10-263

SB 10-495

101-524-1163

PREPARE AND COOK CEREAL, RICE, OR PASTA PRODUCTS**CONDITIONS**

In MOPP 4 conditions, all food service operations cease. Necessary equipment and materials: subsistence supplies, utensils, hand tools, food preparation and cooking equipment, a production schedule, handwashing facilities, potable water, and TM 10-412.

STANDARDS

The menu item is prepared by measuring (or weighing), processing, and combining all the ingredients. The product is cooked for the specified time or until a test shows that the product is done. All performance measures must be completed to ensure a standard and nutritionally adequate product.

EVALUATION/TRAINING*Evaluation Guide*

Performance Measures	Results
1. Measure or weigh the ingredients using the appropriate utensil.	P F
2. Process the ingredients for use by following the procedures listed in the method column on the recipe card.	P F
3. Combine the ingredients as required.	P F
4. Start cooking by specified procedures.	P F
a. Select the pan required by the cooking method.	
b. Prepare the pan for use.	
c. Arrange the product in a pan according to the procedures on the recipe card.	
5. Test the item for doneness.	P F
a. Remove a sample of the item from the cooking utensil.	
b. Test the sample to determine the degree of doneness.	
6. Cook the cereal, rice, or pasta product for the specified time or until a test shows that it is done.	P F

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REFERENCES:

Required

TM 10-412

Related

FM 10-25

SB 10-260

SB 10-263

SB 10-495

101-524-1164

PREPARE BEVERAGE PRODUCTS

CONDITIONS

In MOPP 4 conditions, all food service operations cease. Necessary materials and equipment: subsistence supplies, utensils, food preparation and cooking equipment, a production schedule, handwashing facilities, potable water, and TM 10-412.

STANDARDS

All performance measures must be accurately completed to ensure that all ingredients are combined and the beverages are ready to serve.

TRAINING/EVALUATION

Evaluation Guide

Performance Measures	Results	
1. Measure or weigh each ingredient using the appropriate utensil.	P	F
2. Process ingredients for use by following the procedures listed in the method column on the recipe card, or in special instructions.	P	F
3. Combine the ingredients as required.	P	F
4. Heat, brew, steep, or chill the beverage, as required.	P	F

NOTE: Add ice to the cold beverage just before serving.

REFERENCES:

Required

TM 10-412

Related

FM 10-25
SB 10-260
SB 10-263
SB 10-495

101-524-1165

PREPARE AND/OR COOK SANDWICHES

CONDITIONS

In MOPP 4 conditions, all food service operations cease. Necessary equipment and materials: subsistence supplies, utensils, hand tools, food preparation and cooking equipment, a production schedule, handwashing facilities, potable water, and TM 10-412.

STANDARDS

All performance measures must be completed accurately to ensure a standard and nutritionally adequate sandwich.

TRAINING/EVALUATION

Evaluation Guide

Performance Measures	Results	
1. Measure or weigh each ingredient using the appropriate utensil.	P	F
2. Process the ingredients for use by following the procedures listed in the method column on the recipe card.	P	F
3. Combine the ingredients as needed.	P	F
4. Make the ingredients into serving portions as needed.	P	F
5. Apply heat as needed.	P	F
a. Griddle the sandwiches.		
b. Toast the sandwiches.		
6. Cook the sandwiches for the specified time when needed.	P	F
7. Cut each sandwich in half, if required.	P	F
8. Serve immediately or refrigerate until ready to serve.	P	F

REFERENCES:

Required

TM 10-412

Related

**FM 10-25
SB 10-260
SB 10-263
SB 10-495
TB MED 530**

101-524-1169

PREPARE OR COOK SALADS AND SALAD DRESSINGS

CONDITIONS

In MOPP 4 conditions, all food service operations cease. Necessary equipment and materials: subsistence supplies, utensils, hand tools, food preparation and cooking equipment, a production schedule, handwashing facilities, potable water, and TM 10-412.

STANDARDS

All performance measures must be completed accurately to produce a standard and nutritionally adequate salad and salad dressing.

TRAINING/EVALUATION

Evaluation Guide

Performance Measures

Results

- | | | |
|---|----------|----------|
| 1. Measure or weigh each ingredient using the appropriate utensil. | P | F |
| 2. Process the ingredients for use by following the procedures listed in the method column on the recipe card to ensure nutrient retention. | P | F |
| a. Trim, wash, and drain the vegetables and fruit; place them in covered containers as required. | | |

NOTE: Handle carefully to avoid bruising.

- b. Tear or cut into bite size pieces as appropriate.

CAUTION

Never allow vegetables to stand (or sit) at room temperature; refrigerate as soon as possible.

- | | | |
|---|----------|----------|
| 3. Combine ingredients as needed. | P | F |
| a. Mix or toss the ingredients lightly, handling carefully. | | |

Performance Measures

Results

- b. Use a basting spoon for blending soft ingredients such as fruit or cottage cheese.

NOTE: Mix ingredients as close to serving time as possible.

- | | | |
|---|----------|----------|
| 4. Cook salad ingredients, if necessary, for the specified time or until they are done. | P | F |
| 5. Refrigerate the salad and dressing, if required. | P | F |
| 6. Prepare salads and salad dressings for serving. | P | F |

REFERENCES:

Required

TM 10-412

Related

FM 10-25
SB 10-260
SB 10-263
SB 10-495

101-524-1170

PREPARE AND/OR COOK SOUPS, SAUCES, AND GRAVIES

CONDITION

In MOPP 4 conditions, all food service operations cease. Necessary equipment and materials: subsistence supplies, utensils, hand tools, food preparation and cooking equipment, hot food holding units, a production schedule, handwashing facilities, potable water, and TM 10-412.

STANDARDS

All performance measures must be completed accurately to produce standard and nutritionally adequate products.

TRAINING/EVALUATION

Evaluation Guide

Performance Measures	Results	
1. Measure or weigh each ingredient using the appropriate utensil.	P	F
2. Process the ingredients for use by following the procedures listed in the method column on the recipe card.	P	F
a. Use liquid ingredients such as vegetable juice, fruit juice, or milk.		
b. Use meat or poultry stocks as called for.		
3. Combine the ingredients by blending, mixing, or stirring as required.	P	F
4. Start the cooking process, if required.	P	F
5. Cook the sauce, soup, or gravy for the specified time, and hold it at a temperature of at least 140° F until served.	P	F

REFERENCES:

Required

TM 10-412

Related

FM 10-25
SB 10-260
SB 10-263
SB 10-495

101-524-1171

PREPARE DESSERTS AND PASTRIES**CONDITIONS**

In MOPP 4 conditions, all food service operations cease. Necessary equipment and materials: subsistence supplies, utensils, hand tools, food preparation and cooking equipment, hot food holding units, an ice chest or refrigerator, a production schedule, handwashing facilities, potable water, and TM 10-412.

STANDARDS

All performance measures must be completed accurately to produce a standard, nutritionally adequate dessert or pastry.

TRAINING/EVALUATION*Evaluation Guide*

Performance Measures	Results
1. Measure or weigh each ingredient using the appropriate utensil.	P F
2. Process the ingredients for use by following the procedures listed in the method column on the recipe card.	P F
3. Combine the ingredients as required.	P F
4. Select the appropriate preparation method.	P F
5. Make the ingredients into serving or cooking portions.	P F
a. Cut the products into serving or cooking portions.	
b. Shape or mold the products into serving or cooking portions.	
6. Place pastry in a pan.	P F
a. Select a pan required by the cooking method.	
b. Prepare the pan according to the recipe card.	
c. Arrange the product in the pan.	

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Performance Measures	Results	
7. Preheat the oven or deep fat fryer as specified.	P	F
8. Start the cooking process, if required, by placing the pan in the oven or on the range.	P	F
9. Check the progress of the items during the cooking process.	P	F
10. Bake or fry a pastry for the specified time or until a test shows that the item is done.	P	F
11. Cover the items that require chilling or freezing with the appropriate wrap; label the items and place them in the refrigerator or freezer. For soft-serve ice cream, pour the mix into the container in the soft-serve ice cream machine and turn on the machine.	P	F
12. Cook, chill, or freeze the dessert for the period of time listed on the recipe card.	P	F

REFERENCES:

Required

TM 10-412

Related

FM 10-22
FM 10-25
TM 10-415

101-524-1355

SET UP SERVING LINES AND SERVE FOOD AT A FIELD KITCHEN

CONDITIONS

In MOPP 4 conditions, all food service operations cease. Necessary materials and equipment: eight field tables or field expedients, prepared foods, a completed production schedule, insulated food container or meal carrier, serving utensils, and an MKT or KCLFF or an M1948 kitchen tent.

STANDARDS

The performance measures are completed in order, the serving line set up, food on the serving line placed and replenished. All performance measures are completed accurately.

TRAINING/EVALUATION

Evaluation Guide

Performance Measures

Results

NOTE: Upon redeployment from a contaminated area, you must decontaminate equipment prior to performing this task.

- | | |
|--|----------------------|
| <ol style="list-style-type: none"> 1. Set up the serving line. <ol style="list-style-type: none"> a. Set up the serving line under the threat of an attack. <ol style="list-style-type: none"> (1) Place serving tables approximately 5 yards apart. (2) Set up serving tables in a staggered line. (See Figure 2-1.) (3) Set up serving lines so that diners can pass on both sides of the server. (4) When using the MKT while under the threat of attack, set up two serving lines, one on each side of the trailer. (See Figure 2-2.) (5) Enter the trailer from either end. (All soldiers should move through the serving line in the same direction.) | <p>P F</p> |
|--|----------------------|

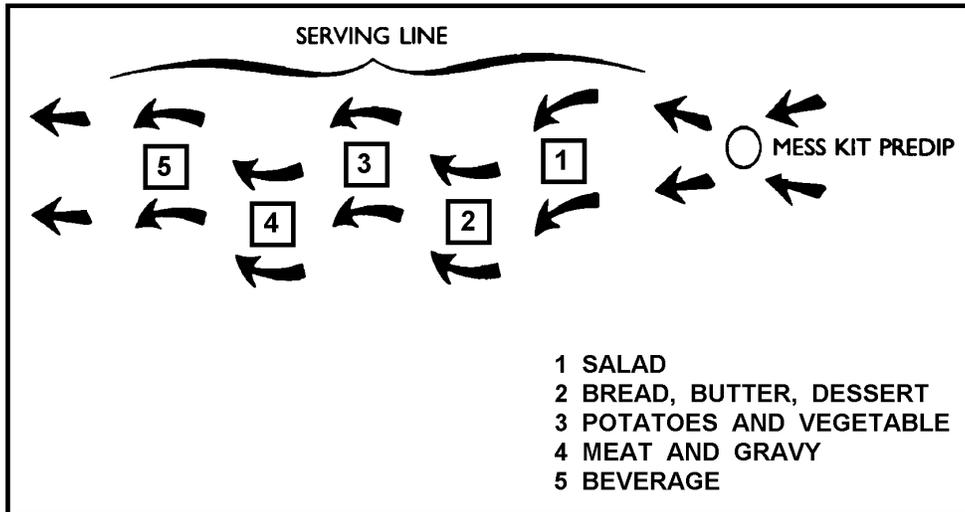


Figure 2-1. Serving lines under threat attack.

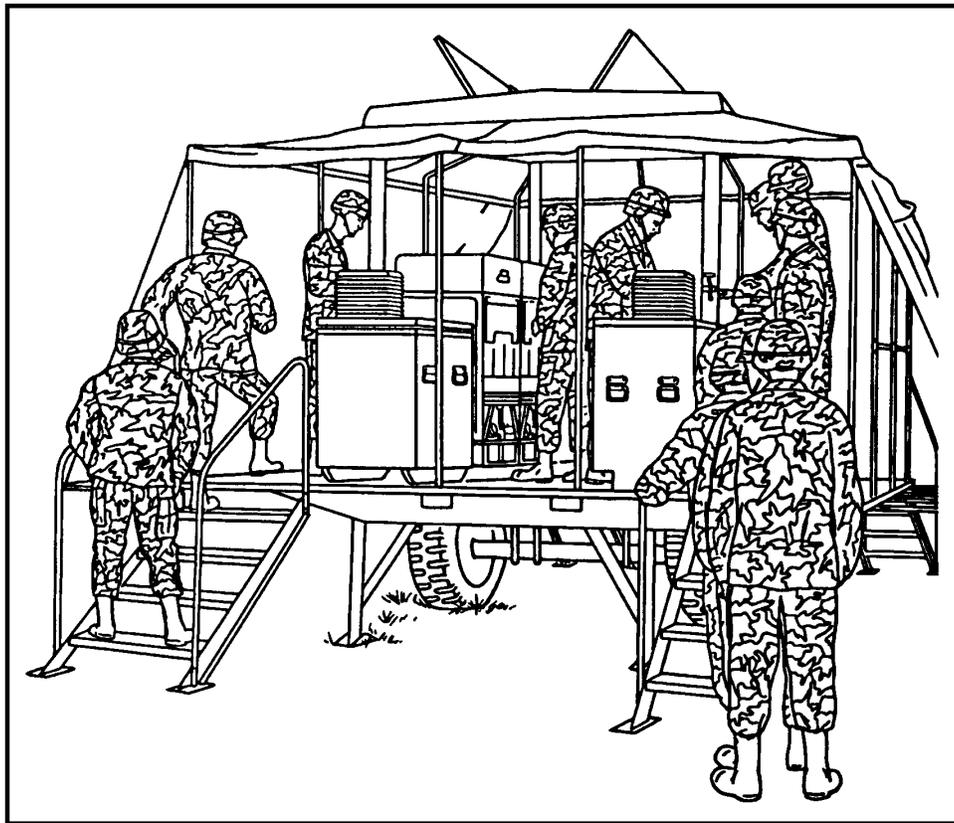


Figure 2-2. Trailer-mounted field kitchen with two serving lines.

Performance Measures

Results

- b. Set up serving tables when attack is not likely.
 - (1) Place serving tables about 3 feet apart.
 - (2) Set up a one way, straight serving line. (See Figure 2-3.)
 - (3) When using the MKT, use a U-shaped serving line. (See Figure 2-4.)

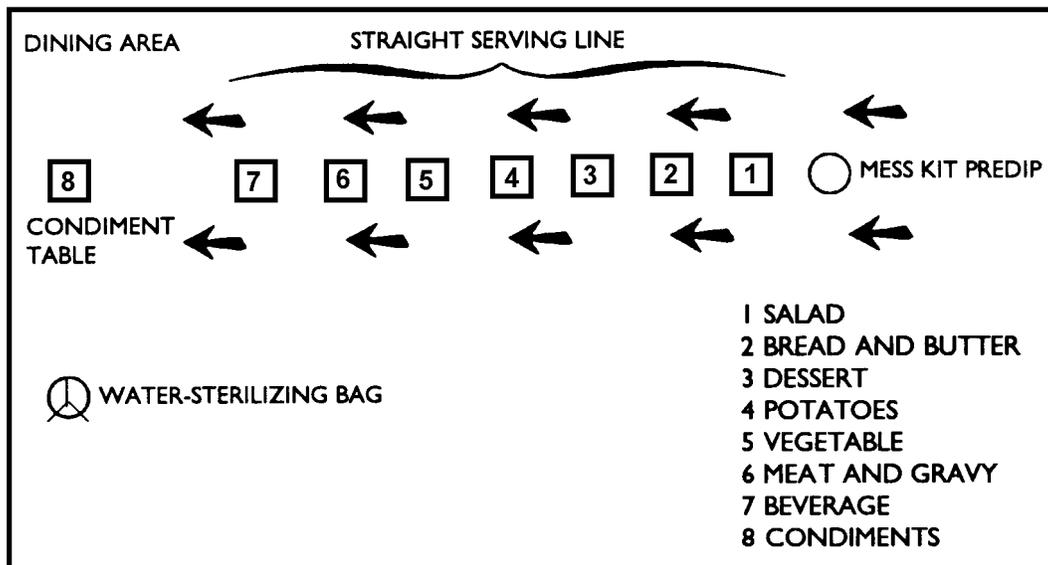


Figure 2-3. Serving lines when attack is unlikely.

2. Place foods on the serving line.

P F

- a. Place foods on the serving line under threat of attack following the sequence listed below.

- (1) Salad.
- (2) Bread, butter, and dessert.
- (3) Potatoes and vegetables.
- (4) Meat and gravy.
- (5) Beverages.

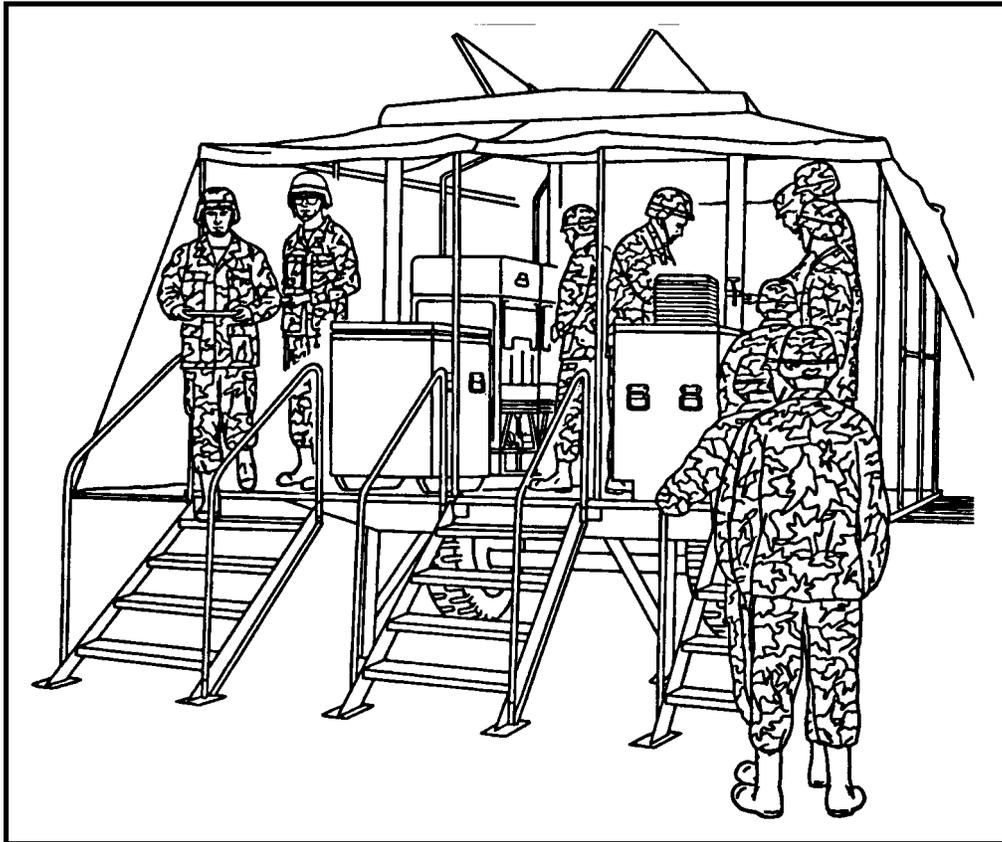


Figure 2-4. Trailer-mounted field kitchen with U-shaped serving line.

- b. Place foods on the serving line when attack is not likely following the sequence listed below.
 - (1) Salad.
 - (2) Bread and butter.
 - (3) Dessert.
 - (4) Potatoes.
 - (5) Vegetables.
 - (6) Meat and gravy.
 - (7) Beverages.

Performance Measures	Results	
(8) Condiments.		
3. Check the items on the production schedule against the against the items on the serving line.	P	F
4. Portion food items on the diner's tray or mess kit using the serving utensil provided.	P	F
5. Keep the food container closed when food is not being served.	P	F
6. Replenish items on the serving line.	P	F

REFERENCES:	<i>Required</i>	<i>Related</i>
	None	FM 10-23

SET UP PATIENT TRAY SERVING LINES FOR AMBULATORY PATIENTS

CONDITIONS

Necessary materials and equipment: a steam table, a cold serving line, insulated food containers, ice, paper labels or masking tape, a grease pencil, regular and modified food items, serving utensils, a gram scale, DA Form 2032, 2932-1-R, (Food Code Worksheet) or Medical Field Production Schedule, DA Form 1829 (Ward Diet Roster), and menu patterns or a sample menu.

STANDARDS

Serving lines are set up with all food items needed. Patient trays are served IAW each patient's menu or a sample menu.

TRAINING/EVALUATION

Evaluation Guide

Performance Measures

Results

- | | | |
|---|----------|----------|
| 1. Preheat the steamtable. | P | F |
| 2. Chill the cold serving counter and pans. | P | F |

NOTE: During Medical Field Feeding Operations(MFFO), temper the insulated food containers.

- | | | |
|--|----------|----------|
| 3. Arrange foods on the serving line. | P | F |
| a. Label all items with food codes. | | |
| b. Place only small quantities of hot and cold foods on the serving line. | | |
| c. Place special tally items, hot and cold, on the serving line. | | |
| d. Ensure that the proper serving utensils and a gram scale are available. | | |

NOTE: The serving line should be set up no earlier than 15 minutes prior to serving time.

- | | | |
|--|----------|----------|
| 4. Check items on the serving line against the Food Code Worksheet or Medical Field Production Schedule. | P | F |
|--|----------|----------|

Performance Measures

Results

NOTE: During Medical Field Feeding Operations, check items against the Medical Field Production Schedule.

5. Serve ambulatory patients.

P F

a. Identify the patient by checking the I.D. bracelet or ask for patient's name and ward number.

b. Obtain a menu pattern.

NOTE: During MFFO, check for the patient's diet order on the Ward Diet Roster and use the sample menu pattern.

c. Serve hot foods based on food codes on the menu pattern.

d. Instruct the patient on what cold food items and beverages to obtain from the cold serving line based on food codes on the menu pattern.

6. Replenish items on the serving line, before they run out.

P F

REFERENCES:

Required

Related

TM 10-415

None

PERFORM OPERATOR MAINTENANCE ON THE M2 BURNER UNIT

CONDITIONS

In MOPP 4 conditions, all food service operations cease. Necessary materials and equipment: M2 burner unit, an accessory outfit, cleaning supplies, DA Form 2404, TM 10-7360-204-13&P, aluminum paint, a wire brush, antiseize compound, hand dishing soap, preservative oil, and P-D-680.

STANDARDS

All PM checks are performed, shortcomings recorded, parts replaced, as needed, troubleshooting done, and the burner cleaned. All performance measures must be completed accurately to ensure that the M2 burner unit is serviceable and safe for operation.

TRAINING/EVALUATION

Evaluation Guide

Performance Measures

Results

NOTE: Upon redeployment from a contaminated area, you must decontaminate the unit prior to performing this task.

- | | | |
|--|----------|----------|
| 1. Make preventive maintenance checks. | P | F |
| a. Check the fuel filler cap and the fuel tank for leaks and dents. | | |
| b. Inspect the preheater and preheater valve for damage. | | |
| c. Check the generator, flame valve, and knob for damage. | | |
| d. Inspect the air shutter for binding, loose mounting, and damage to the control lever. | | |
| e. Inspect the air pressure gauge for dents, broken glass, bent needle or other damage. | | |
| f. Inspect the air valve for damage. | | |
| g. Inspect the safety valve device for improper operation, leaks, loose, hardware, or bent tubing. | | |
| 2. Record shortcomings on DA Form 2404. | P | F |

Performance Measures**Results**

- a. Record inspections and services performed.
 - b. Record the faults that cannot be corrected by the operator.
3. Remove and replace unserviceable parts. **P F**
- a. Unhook the four springs securing the top shield to the burner unit to remove top shield.
 - b. Remove and replace the generator.
 - (1) Remove the bad generator.
 - (2) Replace the bad generator with one of the two spare generators.
 - (a) Remove the two screws and nuts securing the spare generator.
 - (b) Remove the orifice protective cap and inlet protector plug.
 - (c) Insert the orifice into the mixing chamber opening.
 - (d) Slide the generator to the rear until the orifice and mixing chamber mesh.
 - (e) Insert the generator inlet into the fuel feeder tube and tighten the nut.
 - c. Remove the burner, fuel feeder tube, bottom shield, mixing chamber, and air shutter assembly.
 - (1) Remove the top shield.
 - (2) Remove the generator and fuel feeder tube.
 - (3) Remove the bolt from the burner; remove burner.
 - (4) Remove the four screws securing the bottom shield to the bracket assembly.
 - (5) Remove the two screws securing the mixing chamber and the shutter assembly.
 - (6) Remove the mixing chamber by lifting it straight up from the fuel tank.

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Performance Measures

Results

- d. Remove the preheater assembly.
 - (1) Remove the top shield.
 - (2) Remove the generator.
 - (3) Loosen the screws on the spare generator and rotate it away from the burner body.
 - (4) Remove the preheater assembly by rotating it counterclockwise from the fuel tank.
 - (5) Repair or replace unserviceable parts.
- e. Remove the air pressure gauge.
 - (1) Remove the top shield.
 - (2) Remove the air pressure gauge by turning it counterclockwise.
 - (3) Replace the air gauge by turning it clockwise until it is tight.
- f. Remove the fuel tank.
 - (1) Remove the top shield.
 - (2) Remove the generator and the spare generator.
 - (3) Remove the burner, bottom shield, mixing chamber, and air shutter assembly.
 - (4) Remove the preheater assembly.
 - (5) Remove the pressure gauge.
 - (6) Remove the safety valve device.
 - (7) Drain the fuel tank through the drain after the drain plug has been removed.

NOTE: During draining of fuel, remove filler cap on the tank.

Performance Measures

Results

- g. Remove the air valve cap and valve.
 - (1) Rotate the air valve with air valve cap attached, counterclockwise.
 - (2) Remove it from the fuel tank.
 - h. Remove the filler cap assembly.
 - (1) Unscrew the filler cap slowly to release air pressure.
 - (2) Remove the key ring from the frame.
 - (3) Reassemble and replace the filler cap as required.
 - i. Remove the safety valve device.
 - (1) Remove the top shield.
 - (2) Remove the generator assembly.
 - (3) Remove the burner, fuel feeder tube, and bottom shield.
 - (4) Remove the air pressure gauge.
 - (5) Remove the locking nut by turning it counterclockwise.
 - (6) Remove the adapter from fuel tank assembly by turning it counterclockwise.
 - (7) Remove the safety valve device.
 - j. Reverse the removal procedures for parts replacement.
4. Troubleshoot the burner unit as necessary. **P F**
5. Clean the burner unit as required. **P F**
- a. Use a wire brush to remove grease, cooked carbon, and cooking oil.
 - b. Clean the burner slots with a burner slot cleaner.
 - c. Wash the burner unit with hot soapy water and rinse it with clear water.

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Performance Measures

Results

- d. Wire brush and coat the generator valve stem threads and packing nut threads with antiseize compound.
- e. Drain the tank by removing the drain plug.
- f. Use P-D-680 to clean the inside of the U-tank.
- g. Apply preservative oil to the burner and unpainted parts.
- h. Use aluminum paint **ONLY** when painting the mixing chambers or the outside of the fuel tank.

REFERENCES:

Required

Related

TM 10-7360-204-13-P

None

Performance Measures

Results

CAUTION

Make sure the burner unit is not less than 50 feet away from the lighting and cooking areas and any open flame. Light outdoors. Be sure that fire extinguisher is available.

- a. Stand in an upright position.
 - b. Remove the fuel filter cap slowly.
 - c. Fill the fuel tank.
 - (1) Maintain metal-to-metal contact between fuel tank and the end of the fuel nozzle.
 - (2) Fill the tank with gasoline (2 gallons or 8 quarts maximum).
 - d. Replace the fuel filler cap and tighten it by hand.
 - e. Place the burner assembly in a horizontal position.
3. Pressurize the burner unit. **P F**
- a. Remove the top from the air input valve.
 - b. Attach the hand pump to the air valve.
 - c. Pump the hand pump until the pressure gauge reads 6 to 8 psi.
 - d. Remove the air pump from the air input valve and replace the cap.
 - e. Check for leaks with soapy water.
4. Clean the preheater orifice. **P F**
- a. Turn the orifice handle 2 or 3 times.
 - b. Leave the handle in the down position.

Performance Measures	Results	
5. Light the preheater.	P	F
a. Apply a lighted match close to the preheater head, and turn preheater valve one quarter turn counterclockwise to ignite the preheater.		
(1) Let gas burn <u>5 to 7</u> seconds until the flame burns evenly.		
(2) Turn the preheater valve counterclockwise until it is fully open.		
b. Place the preheater shield over the preheater.		
6. Heat the generator.	P	F
a. Let the preheater burn 10 minutes or until the back of the generator is hot to the touch.		
b. Position the air control shutter half open.		
c. Place the flame valve knob on the generator valve.		
7. Light the burner.	P	F
a. Turn the generator valve knob slowly counterclockwise to ignite the burner.		
b. When the burner is lit, open the valve to the full open position and remove the preheater shield.		
c. Shut off the preheater valve by turning it fully clockwise.		
8. Adjust the flame valve knob until the flame lowers to the height of the generator.	P	F
9. Adjust the air shutter until flame is green in color.	P	F
10. Place the flame valve knob back in its holder.	P	F
11. Check the pressure gauge to ensure that 6 to 20 pounds of pressure is maintained.	P	F

REFERENCES:

Required

Related

TM 10-7360-204-13&P

**FM 10-23
TB MED 530**

USE AND MAINTAIN THE INSULATED FOOD CONTAINER

CONDITIONS

In MOPP 4 conditions, all food service operations cease. Meals have been prepared and are ready to be placed in the insulated food containers. Necessary materials and equipment: an insulated food container with all components, prepared food products, boiling water, ice or ice water, suitable labeling materials, hand dishwashing soap, and FM 10-23.

STANDARDS

Check, sanitize, preheat or prechill, fill, and label the insulated food container. All performance measures must be completed accurately in order to ensure that the insulated food container is serviceable, clean, and sanitized before use.

TRAINING/EVALUATION

Evaluation Guide

Performance Measures

Results

NOTE: Upon redeployment from a contaminated area, you must decontaminate containers prior to performing this task.

- | | | |
|---|----------|----------|
| 1. Check the insulated food container and inserts for serviceability. | P | F |
| 2. Sanitize the inserts before placing food or beverage in them. | P | F |
| 3. Prechill or preheat the insulated food container as required. | P | F |
| a. Chill the insulated food container. | | |
| (1) Open the container lid diagonally. | | |
| (2) Remove the inserts. | | |
| (3) Place 2 quarts of crushed ice or ice water in the container. | | |
| (4) Close the container lid, and secure latches diagonally. | | |
| (5) Chill the container for not less than 30 minutes. | | |

Performance Measures**Results**

(6) Pour out the ice or ice water from the container before placing food item in container.

(7) Close the container lid.

b. Heat the insulated food container.

(1) Open the container lid diagonally.

(2) Remove the inserts.

(3) Place 2 quarts of boiling water in the container.

(4) Put the inserts, with lids, in the insulated food container.

(5) Close the container lid, and secure latches diagonally.

(6) Heat the insulated food container for at least 30 minutes.

(7) Remove the inserts.

(8) Pour the water out of the container prior to placing food in the container.

(9) Close the container lid.

4. Fill the inserts with hot or cold foods.

P F

NOTE: Do not mix hot and cold food in the same container.

a. Remove the lids from the inserts.

b. Fill the inserts to usable capacity (5 2/3 quarts) with hot or cold food.

c. Replace the insert lids.

d. Place the filled inserts back into the container.

5. Close the insulated food container cover, ensuring that the gasket is properly sealed and latches are secure.

P F

6. Label the insulated food container to show the menu item, number of servings, the date, and the time of preparation.

P F

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Performance Measures	Results	
7. Disassemble the insulated food container.	P	F
8. Clean and sanitize the inserts.	P	F
a. Wash the inserts in hot hand dishwashing compound solution.		
b. Rinse the parts in clean, boiling water.		
9. Clean the rubber gaskets.	P	F
a. Wash the rubber gaskets in hot, soapy water.		
b. Rinse them in clean, boiling water.		
10. Clean the insulated food container.	P	F
a. Wash the container with hot hand dishwashing compound solution.		
b. Do not immerse the food container in water.		
c. Rinse the container with clean, boiling water.		
11. Reassemble the insulated food container.	P	F
a. Replace the inserts in the container.		
b. Replace the insert gasket back on each insert cover.		
c. Replace the container gasket back on the container with the flat side down.		
d. Allow the food container to air dry.		
12. Store the insulated food container with the lid closed, but unlatched.	P	F

REFERENCES:

Required

FM 10-23

Related

FM 21-10
FM 21-10-1
TB MED 530

101-524-1501

OPERATE AND MAINTAIN THE M59 RANGE OUTFIT**CONDITIONS**

In MOPP 4 conditions, all food service operations cease. Necessary equipment and materials: M59 range outfit with accessories, an M2 burner unit, a fire extinguisher, a production schedule, hand dishwashing soap, a scouring pad, antiseize compound, general purpose oil, an oven thermometer, general purpose oil, and TM 10-7360-204-13&P.

STANDARDS

The M59 range outfit is inspected and set up, a preventative maintenance check (PMCS), performed, and shortcomings recorded, then it is cleaned and lubricated. All performance measures are followed accurately to ensure the M59 range is serviceable, safe for operation, and used properly.

EVALUATION/TRAINING*Evaluation Guide***Performance Measures****Results**

NOTE: Upon redeployment from a contaminated area, you must decontaminate the range outfit prior to performing this task.

- | | |
|---|-------------------|
| 1. Inspect the range before operation. | P F |
| a. Inspect for holes, dents, broken welds, and damaged rails or frame. | |
| b. Inspect for improper closing and for cracked or broken hinges. | |
| c. Inspect upper and lower stays for bends and bending. | |
| d. Inspect the shutter slide and guide for damage. | |
| e. Inspect the cradle for signs of damage. | |
| 2. Set up the field range. | P F |
| a. Install the range outfit in an area free of obstacles that would prevent normal operation. | |
| b. Make firm, level, and well-drained foundations. | |

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Performance Measures

Results

- c. Level the range outfit.
- d. Operate the field range only in a well-ventilated area.
- 3. Use two or more ranges when needed. **P F**
 - a. Place the second range so that its junction lugs are aligned with the two junction brackets of the first range.
 - b. Join the two units with the two latch pins.
- 4. Position the burner unit and pans for baking and cooking. **P F**
 - a. Position the M2 burner unit and pan in the range for baking. (See Figure 2-5.)
 - (1) Use the baking rack set.
 - (a) Install the baking rack set in the range.
 - (b) Place the M2 burner unit in the bottom position of the range.
 - (2) Use the baking and roasting pan.
 - (a) Place an empty baking and roasting pan in the top of the range.
 - (b) Place the sheet pan in the baking and roasting pan.
 - (c) Place the M2 burner unit in the bottom position of the range.
 - (d) Close the top lid and door of the range cabinet.
 - b. Position the M2 burner unit and pans for roasting. (See Figure 2-5.)
 - (1) Place the M2 burner unit in either the top or bottom position.
 - (2) Place the baking and roasting pan on top of the range.
 - (3) Cover the pan if using the moist-heat method.
 - (4) Close the door, the lid of cabinet, and the slide shutter.

Performance Measures

Results

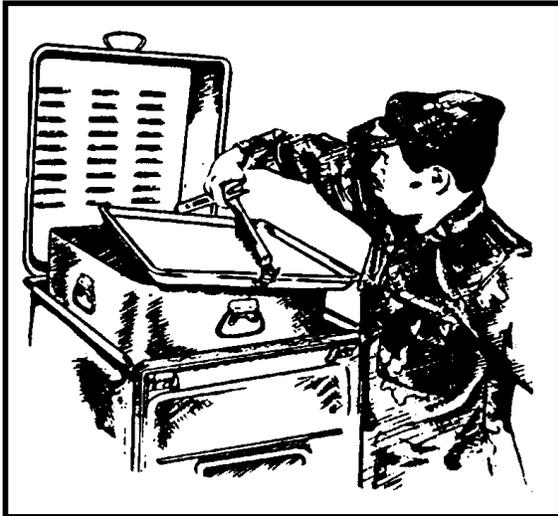


Figure 2-5. Removing sheet pan from baking and roasting pan.

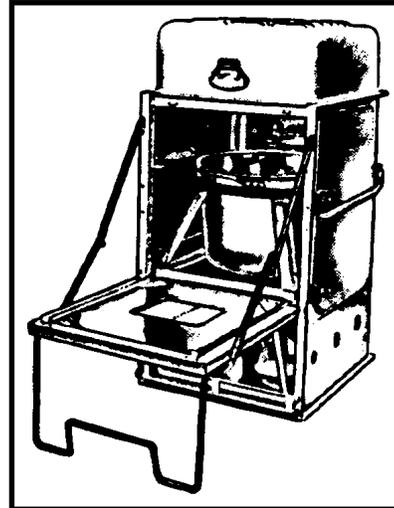


Figure 2-6. M59 Field Range set up for boiling.

- c. Position the M2 burner unit and pots for boiling. (See Figure 2-6.)
- (1) Place the M2 burner unit in the bottom position.
 - (2) Place the cooking pot in the cooking pot cradle.
 - (3) Cover the cooking pot with the lid.
 - (4) Close the door and lid of the range cabinet.

NOTE: When a double boiler is needed, put 22 quarts of water in the 60-quart pot. Put a 40-quart pot in the 60-quart pot, and then cover the 40-quart pot.

d. Position the M2 burner unit and the baking and roasting pan cover for grill cooking. (See Figure 2-7.)

- (1) Place the baking and roasting pan cover upside down onto the griddle supports.
- (2) Place the M2 burner unit in the top position.
- (3) Close the front door of the range cabinet, and open the slide shutters.
- (4) Fit the long arm protector over the front edge of the griddle and cabinet. Fit the short arm protector over the side edge of the griddle and cabinet where you are working.

Performance Measures

Results

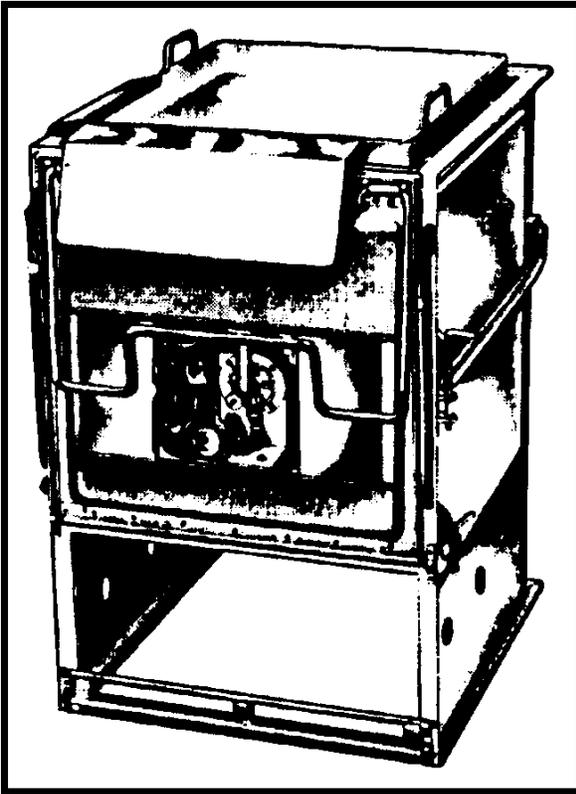


Figure 2-7. M59 Field Range set up for grilling.

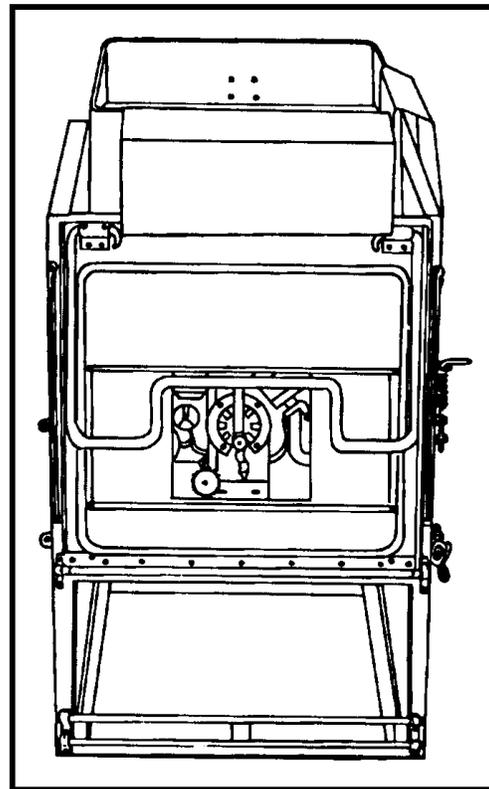


Figure 2-8. M59 Field Range set up for deep-fat frying.

e. Position the M2 burner unit and the baking and roasting pan for deep-fat frying. (See Figure 2-8.)

- (1) Place the M2 burner unit in the top position.
- (2) Close the cabinet door, and open the slide shutters.
- (3) Put the baking and roasting pan on top of the griddle support.
- (4) Fit the long arm protector over the front side of the cabinet and edge of the pan.

Fit the short arm protector over the edge of the pan on the side where you plan to work.

- | | | |
|---|----------|----------|
| 5. Make during-operation preventive maintenance checks. (Refer to TM 10-7360-204-13&P.) | P | F |
| 6. Make after-operation preventive maintenance checks. (Refer to TM 10-7360-204-13&P.) | P | F |

Performance Measures

Results

- | | |
|---|-------------------|
| <p>7. Make quarterly preventive maintenance checks.</p> <p style="margin-left: 20px;">a. Perform preventive maintenance checks and services quarterly or after 250 hours of operation, whichever occurs first.</p> <p style="margin-left: 20px;">b. Refer to TM 10-7360-204-13&P for quarterly PMCS.</p> | <p>P F</p> |
| <p>8. Record shortcomings on DA Form 2404.</p> | <p>P F</p> |
| <p>9. Clean the exterior of the field range, as needed, with soap and hot water.</p> | <p>P F</p> |
| <p>10. Lubricate the field range as required.</p> <p style="margin-left: 20px;">a. Lubricate the cradle rails on cabinet door with antiseize compound.</p> <p style="margin-left: 20px;">b. Lubricate the hinges on cabinet door, lift handles, middle joint on door stays, and racks for sliding shutters on the cabinet with general-purpose oil.</p> | <p>P F</p> |

REFERENCES:

Required

Related

TM 10-7360-204-13&P

FM 10-23

101-524-1502

OPERATE AND MAINTAIN THE IMMERSION HEATER

CONDITIONS

In MOPP 4, all food service operations cease. Necessary materials and equipment: an immersion heater, a 32 gallon corrugated can, gasoline (leaded or unleaded) in a fuel can, a nozzle for a fuel can, water, matches, gloves, a fire extinguisher, a stiff brush, hand dishwashing soap, preservative oil, and TM 5-4540-202-12&P.

STANDARDS

The immersion heater is set up, lighted, and maintained. All performance measures are followed accurately to ensure that the immersion heater is serviceable, safe for operation, and used properly.

TRAINING/EVALUATION

Evaluation Guide

Performance Measures

Results

NOTE: Upon redeployment from a contaminated area, you must decontaminate the immersion heater prior to performing this task.

Setting Up the Immersion Heater

- | | | |
|---|----------|----------|
| 1. Set the corrugated can on a level site. | P | F |
| a. Use an area free of obstacles and with as much shelter as possible. | | |
| b. Use rocks, planks, or dunnage if the ground is too soft or, wet to stabilize the corrugated can. | | |
| 2. Fill the fuel tank. | P | F |
| a. Close the fuel valve and vent cap. | | |
| b. Open the fuel filler plug. | | |
| c. Fill the fuel tank with 2 gallons of gasoline through the fuel filler plug opening. | | |
| d. Close the fuel filler plug. | | |
| e. Wipe any spills off the fuel tank. | | |

Performance Measures**Results**

- | | |
|---|-------------------------------------|
| <p>3. Assemble the heater for use.</p> <ul style="list-style-type: none"> a. Install the burner in the burner compartment with the cast iron vaporizer plate facing up. b. Assemble each 2-foot section of smokestack. c. Attach the four sections of the smokestack to the collar, facing the seams toward the rear. d. Place the heater on the seam of the corrugated can. e. Turn the two L-bolts in the hanger clockwise until they are tight against the backing plate and the heater is secured. Ensure that the heater is attached straight up -- not crooked. <p>4. Fill the can with water to within 6 inches of the collar assembly.</p> | <p>P F</p> <p>P F</p> |
|---|-------------------------------------|

NOTE: Never operate with less than 3 inches of water above the combustion chamber.

Lighting the Immersion Heater

- | | |
|---|-------------------|
| <p>5. Preheat the flue compartment.</p> <ul style="list-style-type: none"> a. Place the fuel tank on the heater by placing the mounting sleeve on the tank over the square stud on the heater mounting bracket. b. Open the burner hood. c. Open the fuel vent cap. d. Push the igniter handle to the left to swing out the igniter. e. Open the fuel valve and fill the igniter cup 1/4 full of fuel or until the wick is saturated. f. Close the fuel valve. g. Ignite the fuel in the igniter cup with a match, using protective gloves. h. Return the igniter cup to the flue compartment to preheat the flue. i. Preheat the flue for approximately one to two minutes in order to establish the draft for safe starting. | <p>P F</p> |
|---|-------------------|

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Performance Measures

Results

6. Start the heater. **P F**
- a. Swing the edge of the burning igniter cup to the edge of the drip valve.
 - b. Open the fuel valve one-quarter of a turn counterclockwise while wearing heat protective gloves.
 - c. Let the fuel ignite as it passes the edge of the burning igniter cup onto the vaporizer plate.
 - d. Swing the igniter cup back to the flue compartment.
 - e. Open the fuel valve quickly to a full stream of gas until the flame has been pulled into the burner compartment.

Maintaining the Immersion Heater

7. Shut down the immersion heater after using it. **P F**
- a. Open the hood and close the fuel valve.
 - b. Close the fuel vent plug.
 - c. Allow the remaining fuel in the combustion chamber to burn out.
 - d. Remove the fuel tank from the heater.
 - e. Drain the tank.
 - f. Clean the outside of the tank with a stiff brush and hot water.
 - g. Remove the fuel valve and flush out all sediment and foreign matter from the tank.
8. Make preventive maintenance checks after using the immersion heater. **P F**
(Refer to TM 5-4540-202-12&P for PMCS procedures.)
9. Disassemble the immersion heater after use. **P F**
- a. Remove the smokestack assembly, and separate it into sections.
 - b. Remove the heater from the corrugated can.
 - c. Remove the burner by turning the heater body upside down.

Performance Measures	Results	
10. Clean the heater body and disassembled parts.	P	F
a. Clean all surfaces with a scouring pad and hot, soapy water using fine sandpaper.		
b. Clean off all rust, corrosion products, oils, grease, dirt, and loose and blistered paint.		
c. Clean the inside of the flue chamber with a brush, and dump the residue.		
11. Clean the burner assembly with a stiff brush to remove carbon, grit, rust, and other foreign matter. Use cleaning solvent when necessary.	P	F
12. Clean the smokestack.	P	F
a. Separate the four 2-foot sections of smokestack.		
b. Remove soot from the pipe sections with sand or fine gravel.		
c. Wash the exterior of the smokestack with a brush and hot, soapy water.		
d. Dry the sections of the smokestack thoroughly.		
e. Lubricate the stack sections with preservative oil.		
13. Clean the fuel tank.	P	F
a. Drain the fuel tank.		
b. Clean the outside of the fuel tank with a stiff brush and hot water.		
c. Flush the tank with cleaning solvent P-D-680.		
d. Scrape or rub off any corrosion from the drain valve.		

REFERENCES:

Required

Related

TM 5-4540-202-12&P

FM 10-23

101-524-1503

OPERATE AND MAINTAIN THE GASOLINE LANTERN

CONDITIONS

In MOPP 4 conditions all food service operations cease. Necessary materials and equipment: a gasoline lantern, gasoline in a fuel can, a nozzle for the fuel can, matches, a fire extinguisher, and FM 10-23.

STANDARDS

All performance measures are followed accurately to ensure the gasoline lantern is serviceable, safe for operation, and used properly. Under MOPP 4 conditions the standards do not change while operating and maintaining the gasoline lantern.

TRAINING/EVALUATION

Evaluation Guide

Performance Measures

Results

NOTE: Upon redeployment from a contaminated area, you must decontaminate the gasoline lantern prior to performing this task.

- | | | |
|---|----------|----------|
| 1. Perform before-operation maintenance. (See Figures 2-9 and 2-10.) | P | F |
| a. Inspect the lantern for loose, damaged, or missing parts. | | |
| b. Clean the lantern. | | |
| c. Ensure the pump leather is properly lubricated. | | |
| d. Make sure the filler gasket cap is on and in good condition. | | |
| e. Make sure the fuel valve, pump plunger, and valve are in good working condition. | | |
| f. Tighten all nuts and caps finger tight. | | |
| g. Make sure that the generator is in good condition and free of dirt. | | |
| 2. Fill the lantern with gasoline. | P | F |
| a. Unscrew the filler cap slowly. | | |
| b. Turn the fuel valve knob clockwise to close. | | |

Performance Measures

Results

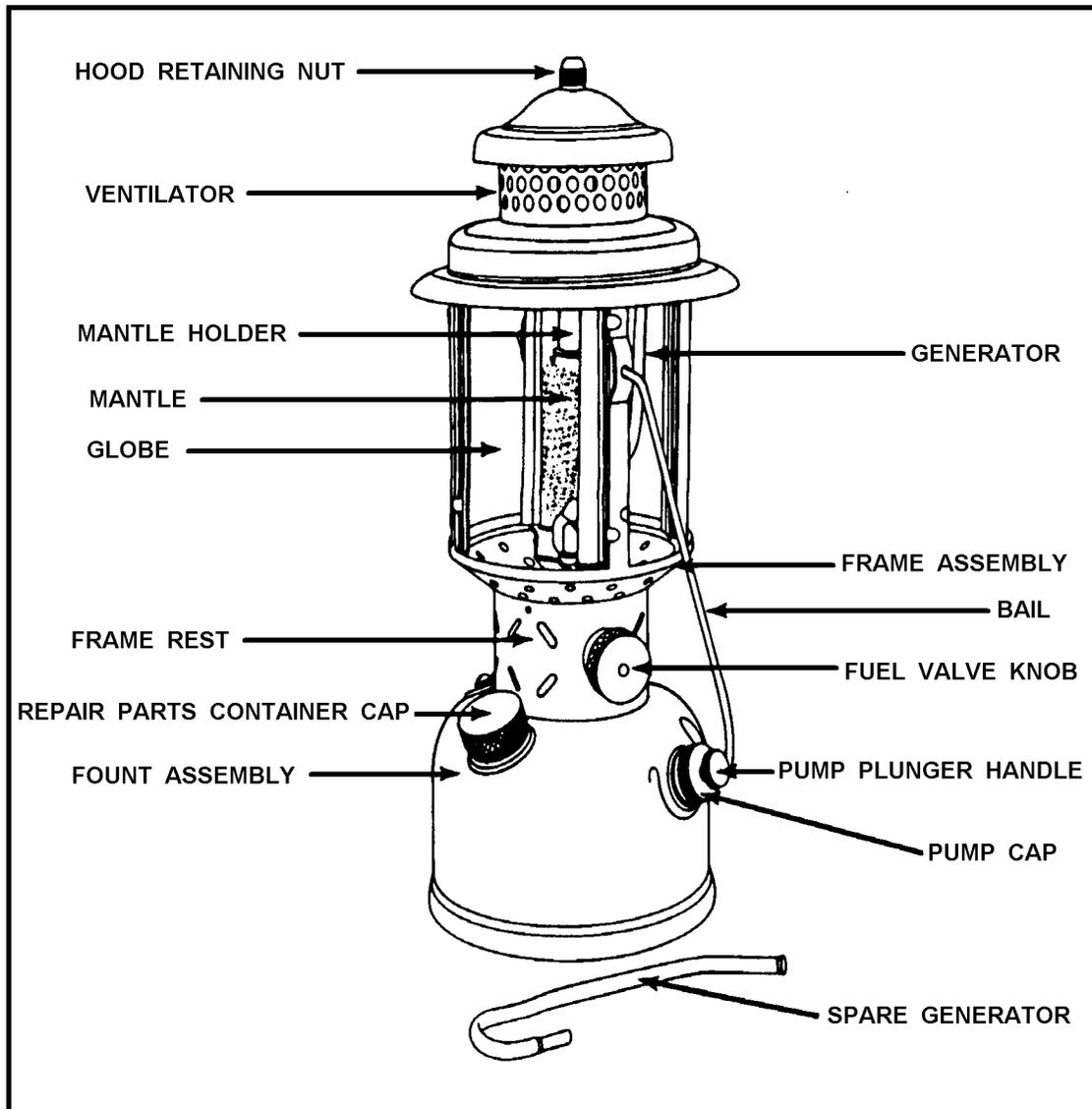


Figure 2-9. Front view of the gasoline lantern.

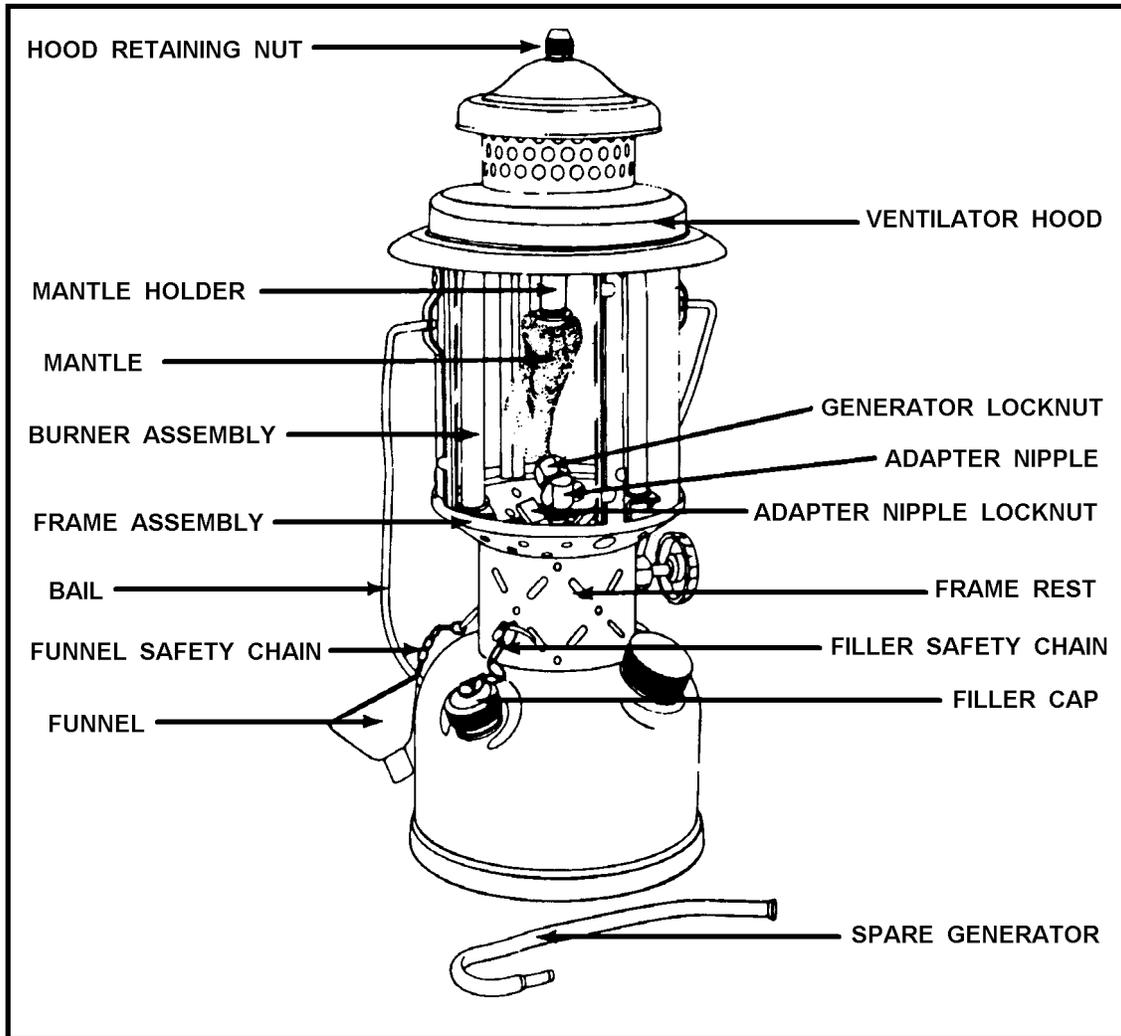


Figure 2-10. Rear view of the gasoline lantern.

Performance Measures**Results**

- c. Use a clean cloth or a fine mesh strainer to strain the gasoline.
- d. Use a funnel to fill the fount about three-fourths full with 1 1/2 pints of fuel.
- e. Replace the filler cap, and tighten it finger tight.

NOTE: Observe safety rules.

3. Pressurize the fount.

P F

- a. Release any pressure in the fount by partially unscrewing the filler cap.
- b. Retighten the filler cap after pressure has been released.

NOTE: Ensure the fuel valve is closed.

- c. Turn the pump plunger handle two full turns counterclockwise.
- d. Pump 15 to 25 full strokes into the fount to build up air pressure.

NOTE: Hold your thumb firmly over the small hole in the end of the pump plunger handle on the down stroke. Lift your thumb on the upstroke.

e. Close the air check valve by turning the plunger handle clockwise. Tighten the valve finger tight.

4. Light the lantern.

P F

- a. Put a lighted match under the mantle through the large opening in the frame assembly.
- b. Turn the fuel valve one-quarter turn counterclockwise.

NOTE: The mantle should light as soon as the gas vapor reaches it.

c. Open the fuel valve gradually three full turns counterclockwise once the mantle starts to burn brightly.

- d. Apply additional strokes to build the pressure if the light dims.

NOTE: Remove two globe quadrants, if operating in an enclosed area such as a building or tent.

STP 8-91M1-SM

Performance Measures

Results

- | | | |
|---|----------|----------|
| 5. Perform during-operation maintenance. | P | F |
| a. Check to ensure that the ventilator hood opening is clear. | | |
| b. Inspect the lantern for loose, damaged, or broken parts. | | |
| c. Keep the lantern away from flammable material. | | |
| 6. Shut off the lantern. | P | F |
| a. Turn the fuel valve knob clockwise. | | |
| b. Let the lantern cool before relighting it. | | |
| c. Release the air pressure by partially unscrewing the filler cap. When the air has been let out, retighten the filler cap finger tight. | | |
| 7. Perform after-operation maintenance services. | P | F |
| a. Clean the lantern. | | |
| b. Check the pump plunger for worn out or defective leather. | | |
| c. Inspect the lantern for loose, damaged, or broken parts. | | |
| d. Inspect and replace the burner assembly as required. | | |
| e. Check the globe or globe quadrant; if either is broken or cracked, replace it. | | |
| f. Check and clean the generator if necessary. | | |
| g. Check and service the fuel valve. | | |

REFERENCES:

Required

Related

FM 10-23

None

081-878-0070

PERFORM OPERATOR MAINTENANCE ON FIELD KITCHEN MODULAR OVENS**CONDITIONS**

Necessary materials and equipment: a field kitchen modular oven, a burner rack, a burner base, an M2 burner, an oven, TM 10-7360-208-13&P, a thermometer, hot water, hand dishwashing detergent, a non abrasive scouring pad, dry cleaning solvent, general purpose oil, and assistants.

STANDARDS

The oven is disassembled and cleaned, damaged or missing hardware is replaced, and warning plates are in place and legible.

TRAINING/EVALUATION*Training Information Outline*

1. Turn the M2 burner off. (See Figure 2-11.)
 - a. Remove the flame valve from the holder and place it on the generator valve stem.
 - b. Turn the knob clockwise until tight.
 - c. Replace the flame valve knob in the holder.
 - d. Remove the burner (4) from the burner rack (2). This requires an assistant.
 - e. Transport the unit to the fuel area. This requires an assistant.
 - f. Allow the burner to cool.
 - g. Release the air pressure by **slowly** opening the fuel filler cap.
 - h. Drain the excess fuel into a gas can, by removing the drain plug.

NOTE: The washer attached to the drain plug must not be lost.

2. Disassemble the oven. (See Figure 2-11.)
 - a. Allow the oven (1) to cool, with the doors closed.
 - b. Separate the oven assembly (1), burner rack (2), and base rack (3), return the M2 burner to the burner rack (4).

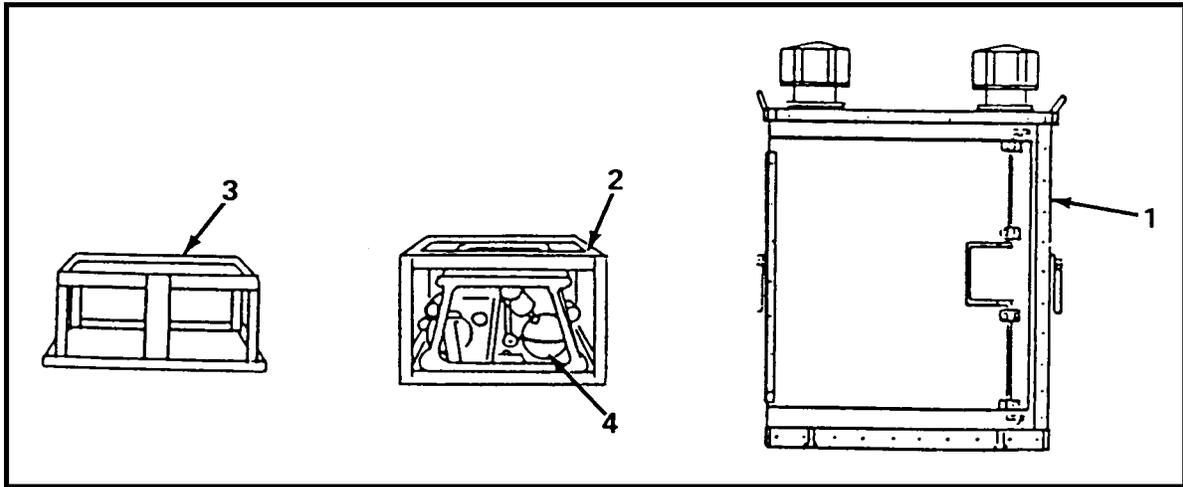


Figure 2-11. Modular oven.

- c. Remove the vent caps by pulling upward.
- d. Remove the oven thermometer.
- e. Remove the oven racks.

NOTE: The four shelves in the oven can be removed by pulling the shelf towards the front of the oven to a stop, which is about half way out. The front of the shelf is then lifted to overcome the stop and pulled out of the oven.

3. Clean the oven. Abrasive cleaners or wire brushes must **NOT** be used. Use a non-abrasive scouring pad for removing corrosion, burned-on food, or caked on grease.

NOTE: For the first part of the cleaning process, the oven should remain on the burner rack and base.

- a. Wash all surfaces of the oven, burner rack, and base rack with soap and warm water.
- b. Rinse with clean water.
- c. Allow the parts to air dry.
- d. Remove soot from the bottom of the oven.
 - (1) Remove the oven from the burner rack and base. This requires an assistant.
 - (2) Turn the oven on its back side.
 - (3) Remove soot from the bottom of the oven with soap and warm water.

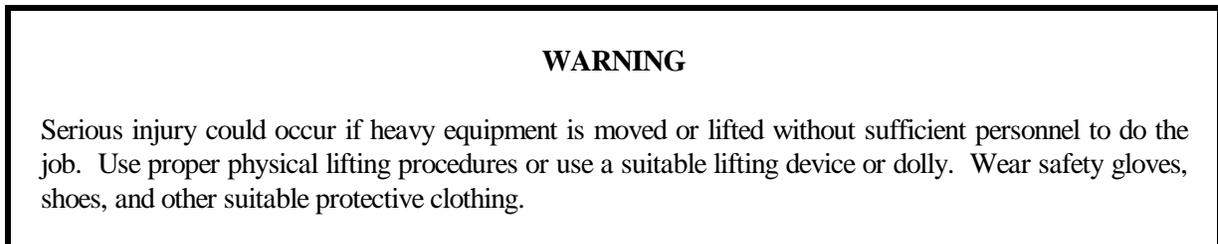
- (4) Rinse with clean water.
 - (5) Allow to air dry.
4. Maintain the oven.
- a. Check for signs of corrosion and peeling. The coating over the metal may show spots. Remove spots with soap and hot water or dry cleaning solvent using a non-abrasive scouring pad.
 - b. Apply a light coat of general purpose oil to the oven hinges.
 - c. Inspect the oven assembly.
 - (1) Check for broken, loose, or missing hardware; replace if necessary. If components are bent, repair using hand tools. If major straightening of metal, welding or riveting is required, refer the equipment to direct support maintenance.
 - (2) Check for missing or damaged racks; replace them, if necessary.
 - (3) Check that warning plates are properly mounted and legible. If missing, notify your supervisor. (See Figure 2-12.)



Figure 2-12. Warning sign.

- 5. Assemble the oven for transport. (See Figure 2-13.)

NOTE: The oven requires nine persons to lift.



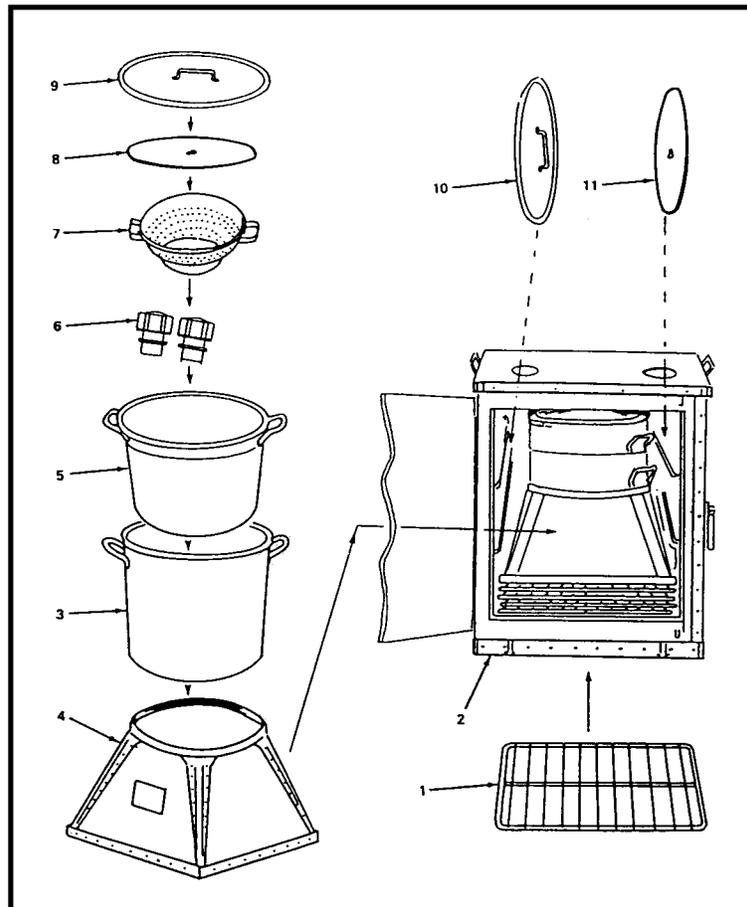


Figure 2-13. Modular oven assembly.

- a. Place the oven racks in the bottom of the oven assembly.
- b. Place the 15-gallon cooking pot in the cooking-pot cradle.
- c. Place the 10-gallon cooking pot in the 15-gallon cooking pot.
- d. Place the two vent caps in the 10-gallon cooking pot.
- e. Place the colander over the vent caps.
- f. Place one splash plate over the colander.
- g. Place one cooking pot cover over the splash plate.
- h. Place the stack on the oven racks in the oven assembly.

- i. Place one cooking pot cover to the left of the stack.
- j. Place one splash plate to the right of the stack.
- k. Close and latch the oven door.
- l. Insert the burner unit into the burner rack. Place the bottom of the base over the burner rack.

Evaluation Guide

Performance Measures	Results	
1. Turn the M2 burner off.	P	F
2. Disassemble the oven.	P	F
3. Clean the oven.	P	F
4. Maintain the oven.	P	F
5. Assemble the oven for transport.	P	F

REFERENCES:	<i>Required</i>	<i>Related</i>
	TM 10-7360-208-13-P	None

081-878-0071

OPERATE FIELD KITCHEN MODULAR OVENS

CONDITIONS

Necessary materials and equipment: a field kitchen modular oven, a burner rack, a burner base, an M2 burner, an oven thermometer, TM 10-7360-208-13&P, and an assistant.

STANDARDS

The oven is set up with enough space between it and the tent wall, preoperation checks are made and the oven is operated safely.

TRAINING/EVALUATION

Evaluation Guide

Performance Measures

Results

- | | | |
|---|----------|----------|
| 1. Gather all oven components. | P | F |
| a. Burner rack. | | |
| b. Base rack. | | |
| c. Oven assembly. | | |
| d. Four oven racks. | | |
| e. Two vent caps. | | |
| f. Oven thermometer. | | |
| g. M2 burner. | | |
| 2. Prepare the oven for operation. | P | F |
| a. Erect the oven stand. | | |
| (1) Place the base rack on level ground. | | |
| (2) Place the burner rack on top of the base rack with the opening facing the work area. The burner rack should fit snugly inside the rim of the base rack. | | |

Performance Measures

Results

WARNING

Serious injury could occur if heavy equipment is moved or lifted without sufficient personnel to do the job. Use proper physical lifting procedures or use a suitable lifting device or dolly. Wear safety gloves, shoes, and other suitable protective clothing.

- b. Place the oven assembly on top of the burner rack aligning the arrows on the front of the oven (1) with the frame of the burner rack. This requires an assistant. (See Figure 2-14.)
- c. Place the two vent caps in the openings on top of the oven assembly.

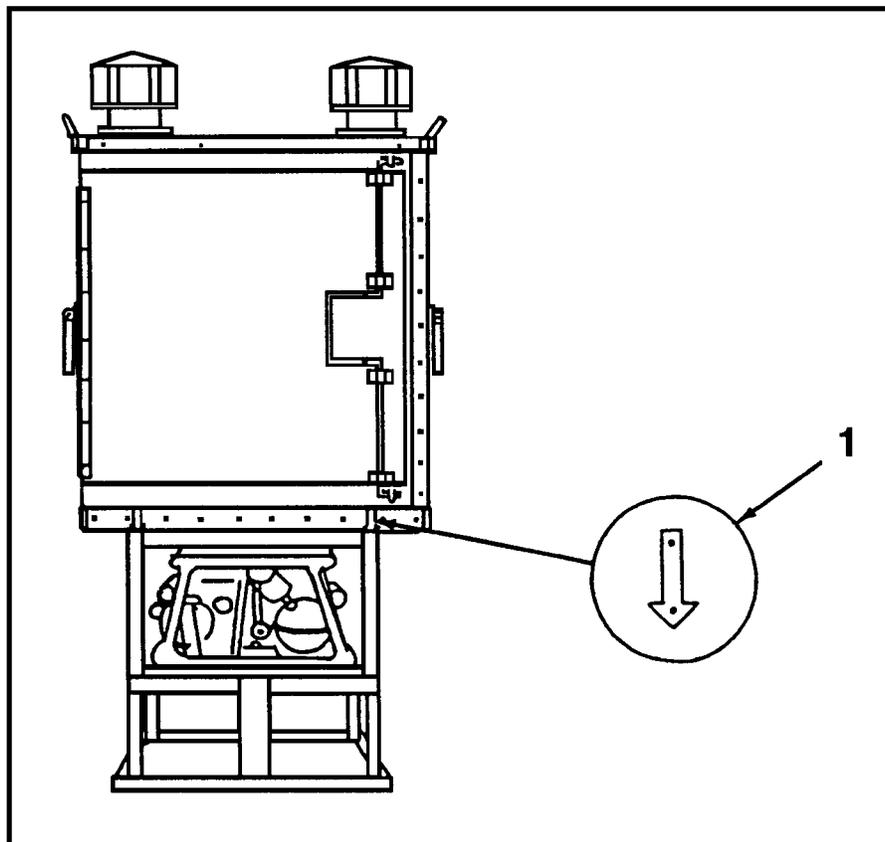


Figure 2-14. Aligning oven arrows.

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Performance Measures

Results

3. Operate the oven.

P F

a. Perform before operations maintenance checks and services.

(1) Inspect the oven assembly for broken, loose, or missing hardware; replace, if necessary. If components are bent, use hand tools to repair. If major straightening of metal, welding, or riveting is required, refer the equipment to direct support maintenance.

(2) Check the door for damage, and ensure that it closes tightly.

(3) Check for missing or damaged oven racks; replace them, if necessary.

(4) Check that warning plates are properly mounted and legible. If missing, notify your supervisor.

b. Place the M2 burner in the burner rack, under the oven assembly but do not force.

WARNING

Enough air space must be left between the tent wall and the food service equipment. Frequently check for heating of the tent wall while the M2 burner units are in use. Move the M2 burner units away from the tent wall, if necessary. If they are too close to the tent wall, they could ignite the tent.

c. Adjust the oven racks, as needed.

d. Place the oven thermometer on an oven rack as close to the center of the oven as possible.

e. Let the oven assembly reach operating temperature before using. (Approximately 30 minutes after lighted burner is placed under it.)

f. Close and secure the oven door using pot holders.

CAUTION

The door must **NOT** be opened or closed without using a pot holder.

Performance Measures

Results

- g. Cook the items IAW recipe instructions.
- h. Maintain the oven temperature by adjusting the flame on the M2 burner.

REFERENCES:

Required

Related

TM 10-7360-208-13&P

None

081-878-0072

**PERFORM OPERATOR MAINTENANCE ON FIELD KITCHEN
MODULAR STEAM TABLE SERVING LINES**

CONDITIONS

Necessary materials and equipment: a steam table serving line, a double burner rack, a double base rack, M2 burners, serving pans, hot water, hand dishwashing detergent, non-abrasive scouring pads, general purpose oil, dry cleaning solvent, hand tools to straighten bent components, TM 10-7360-208-13&P, and assistants.

STANDARDS

The steam table is disassembled, all surfaces cleaned and soot removed, and damaged hardware replaced. Warning decals are in place.

TRAINING/EVALUATION

Training Information Outline

1. Turn the M2 burner off.
 - a. Lift the heat shield and remove the burners from the burner rack.
 - b. Remove the flame valve from the holder and place it on the generator valve stem.
 - c. Turn the knob clockwise until tight.
 - d. Replace the flame valve knob in the holder.
 - e. Allow the M2 burners to cool.
 - f. Transport the unit to the fuel area. This requires an assistant.
 - g. Release the air pressure by **slowly** opening the fuel filler cap.
 - h. Drain the excess fuel into a gas can by removing the drain plug.

NOTE: The washer attached to the drain plug must not be lost.

2. Disassemble the steam table. (See Figure 2-15.)
 - a. Remove the top adaptor (1), and/or the roasting and baking pans.
 - b. Pull the stopper (2) and drain the steam table.

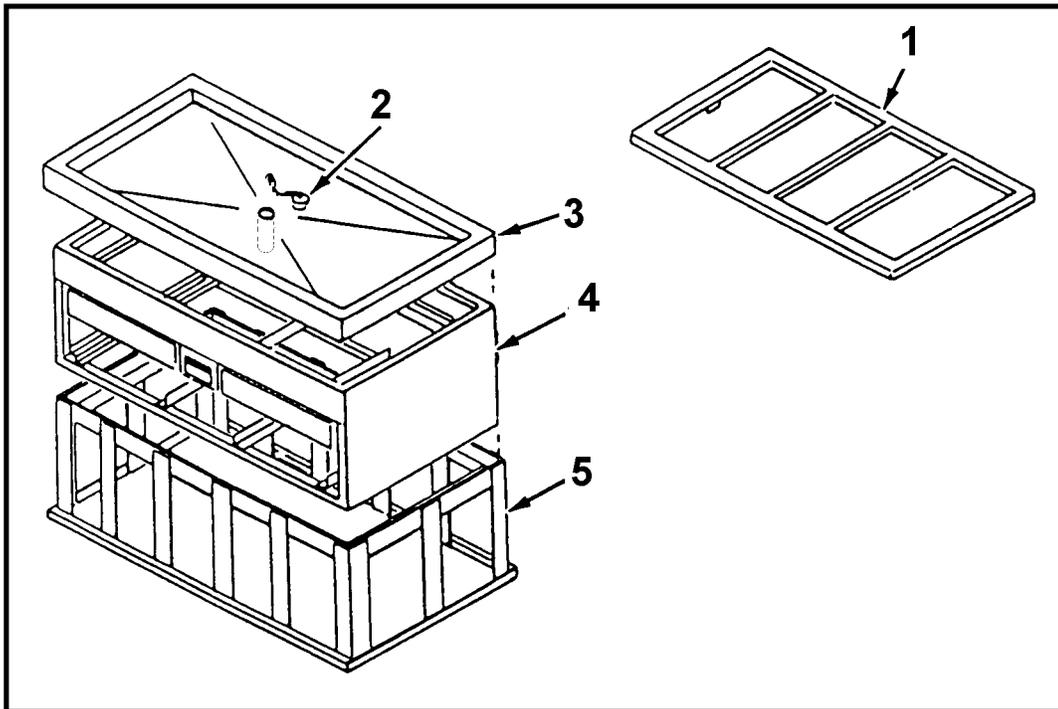


Figure 2-15. Steam table.

CAUTION

The drain plug is attached to the steam table with a lanyard. The drain plug should not be removed by pulling on the lanyard.

- c. Remove the steam table body (3) from the double burner rack (4) and double base rack (5). This requires an assistant.
3. Clean the steam table. Abrasive cleaners or wire brushes must not be used. Use a non-abrasive scouring pad for removing corrosion, burned-on food, or caked on grease.
 - a. Wash all surfaces of the steam table, steam table adaptor, burner rack, and base rack with soap and warm water.
 - b. Rinse with warm water.
 - c. Allow to air dry.

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- d. Remove soot from bottom of steam table with soap and warm water.
 - e. Rinse with clean water.
 - f. Allow to air dry.
4. Maintain the steam table.
- a. Check for signs of corrosion and peeling. The coating over the metal may show spots. Remove spots with soap and hot water or dry cleaning solvent using a non-abrasive scouring pad.
 - b. Apply a light coat of lubricating oil to the heat shield hinges.
 - c. Inspect the steam table assembly.
 - (1) Check for broken, loosen, or missing parts, bent members and broken welds; replace, if necessary. If components are bent, repair using hand tools. If major straightening of metal, welding or riveting is required, refer the equipment to direct support maintenance.
 - (2) Check for a warped or missing steam table drain plug; replace, if necessary.
 - (3) Check that warning plates are properly mounted and legible. If missing notify your supervisor. (See Figure 2-16.)



Figure 2-16. Warning sign.

5. Assemble the steam table for transport by packing the following **griddle** items in the steam table body assembly:
- a. Grease slot plug.
 - b. Grease chute.
 - c. Two splash guards.

- d. Top adaptor on top.

NOTE: The steam table requires six persons to lift.

WARNING

Serious injury could occur if heavy equipment is moved or lifted without sufficient personnel to do the job. Use proper physical lifting procedures or use suitable lifting device or dolly. Wear safety shoes, gloves, and other suitable protective clothing.

Evaluation Guide

Performance Measures	Results	
1. Turn off the M2 burner unit.	P	F
2. Disassemble the steam table.	P	F
3. Clean the steam table.	P	F
4. Maintain the steam table.	P	F
5. Assemble the steam table for transport.	P	F

REFERENCES:	<i>Required</i>	<i>Related</i>
	TM 10-7360-208-13&P	None

OPERATE FIELD KITCHEN MODULAR STEAM TABLE SERVING LINES

CONDITIONS

Necessary materials and equipment: a steam table serving line, a double burner rack, a double base rack, an M2 burner, hand tools to straighten bent components, TM 10-7360-208-13&P, water, filled serving pans, and an assistant.

STANDARDS

The steam table is assembled correctly and operated safely.

TRAINING/EVALUATION

Evaluation Guide

Performance Measures

Results

1. Gather the equipment to assemble the steam table.
 - a. Double base rack.
 - b. Double burner rack.
 - c. Steam table assembly.
 - d. Steam table adapter.
 - e. M2 burner unit.

P F

WARNING

Serious injury could occur if heavy equipment is moved or lifted without sufficient personnel to do the job. Use proper physical lifting procedures or use a suitable lifting device or dolly. Wear safety shoes, gloves, and other suitable protective clothing.

2. Prepare the steam table for operation. (See Figure 2-17.)

P F

Performance Measures

Results

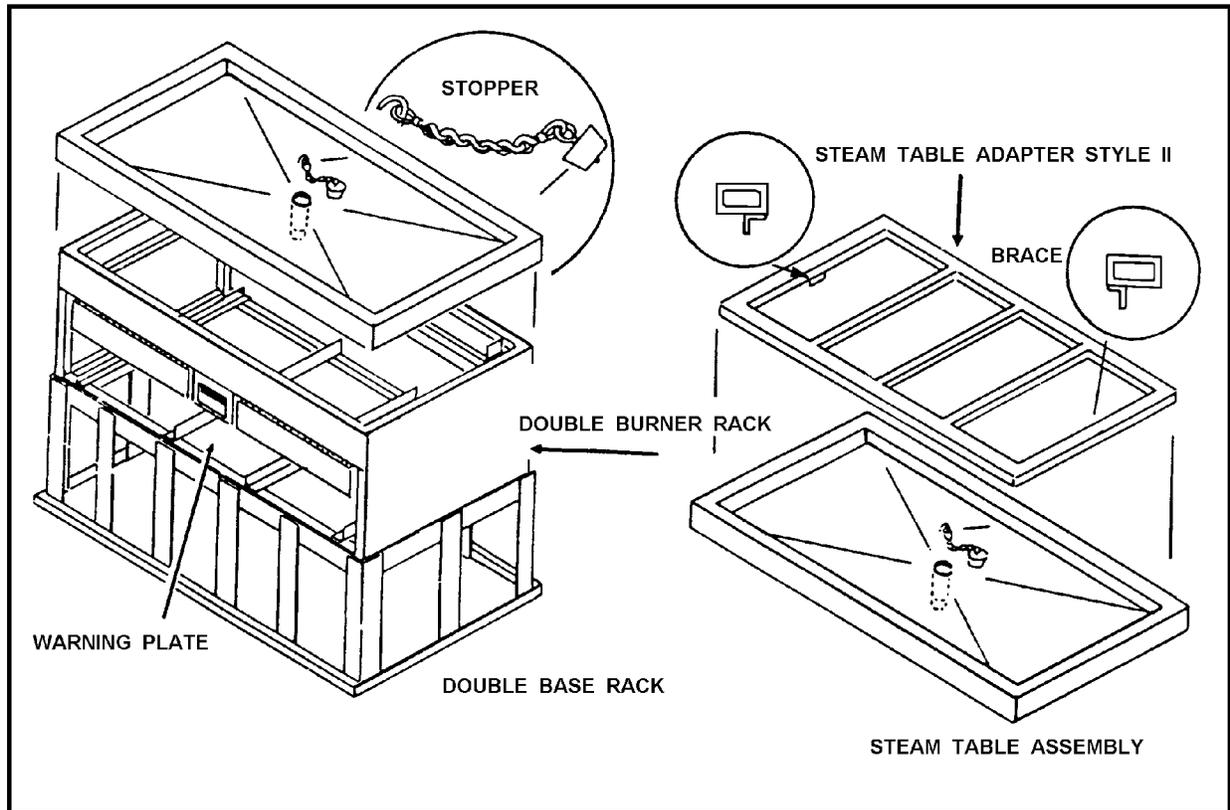


Figure 2-17. Steam table.

- a. Erect the steam table stand.
 - (1) Place the double base rack in position on level surface or ground.
 - (2) Place the double burner rack onto the double base rack, so that the burner units can be slid into the rack from the operator's side. The heat guards face the operator. This requires an assistant.
- b. Place the steam table body with the steam table adapter to fit over the double burner rack. This requires an assistant.

NOTE: The braces must fit inside the steam table body assembly.

3. Operate the steam table.

P F

- a. Perform before-operations maintenance checks and services.

Performance Measures

Results

(1) Check for broken, loose, or missing parts, bent members and broken welds; replace, if necessary. If components are bent, repair, using hand tools. If major straightening of metal, welding or riveting is required, refer the equipment to direct support maintenance.

(2) Check for warped or missing steam table drain plug; replace, if necessary.

(3) Check that warning plates are properly mounted and legible. If missing, notify your supervisor.

b. Install the drain plug into the steam table top.

NOTE: The drain plug must be in place before filling the steam table.

c. Fill the steam table top with 2 inches of water.

d. Raise the heat guards and carefully place M2 burner units in the double burner rack, under the steam table. Do not force.

WARNING

Enough air space must be left between the tent wall and the food service equipment. Frequently check for heating of the tent wall while the M2 burner units are in use. Move the M2 burner units further away from the tent wall, if necessary. If they are too close to the tent wall, they could ignite the tent.

e. Let the water in the steam table warm to a minimum operating temperature of 160° F (71° C) before use.

CAUTION

The water level must be checked frequently to prevent scorching of the serving pans.

f. Use the steam table adapter to support tray packs and steam table pans above heated water.

REFERENCES:

Required

Related

TM 10-7360-208-13&P

None

PERFORM OPERATOR MAINTENANCE ON FIELD KITCHEN MODULAR GRIDDLES

CONDITIONS

Necessary materials and equipment: a field kitchen modular griddle, a double burner rack, a double rack base, an M2 burner, TM 10-7360-208-13&P, hot water, hand dishwashing detergent, dry cleaning solvent, disposable terry cloths, green non-abrasive pads, general purpose oil, and assistants.

STANDARDS

The griddle is disassembled, all surfaces cleaned and soot removed, and damaged hardware is replaced. Warning decals are in place.

TRAINING/EVALUATION

Training Information Outline

1. Turn off the M2 burner.
 - a. Remove the flame valve from the holder and place it on the generator valve stem.
 - b. Turn the knob clockwise until tight.
 - c. Replace the flame valve knob in the holder.
 - d. Transport the unit to the fuel area.
 - e. Allow the M2 burner to cool.
 - f. Release pressure by **slowly** opening the fuel filler cap.
 - g. Drain the excess fuel into a gas can, by removing the drain plug.

NOTE: The washer attached to the drain plug must not be lost.

2. Disassemble the griddle. (See Figure 2-18.)
 - a. Remove the grease chute (1).
 - b. Remove the long splash guard (2).
 - c. Remove the two short splash guards (3).

- d. Remove the grease slot plug (4).

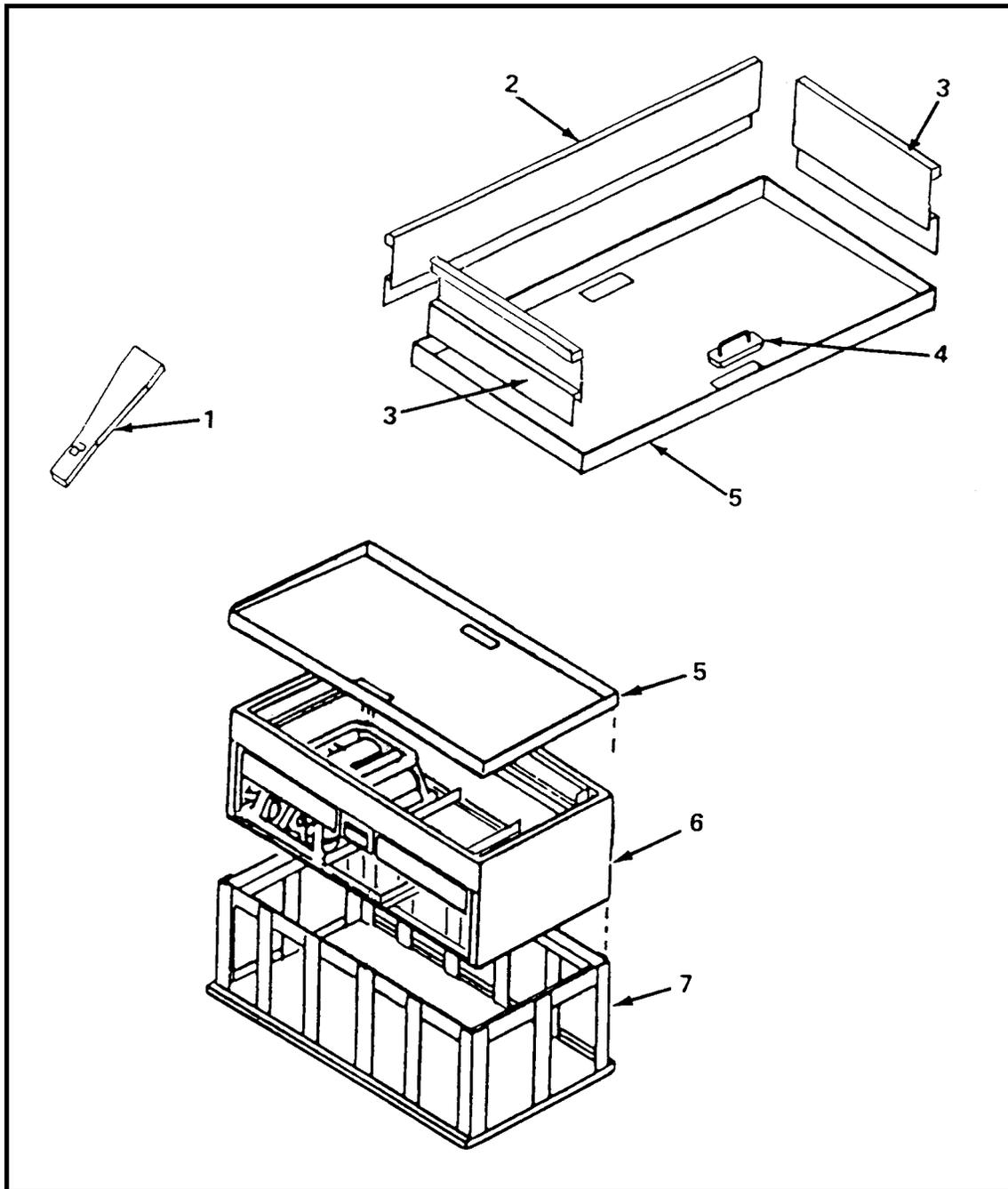


Figure 2-18. Modular griddle.

WARNING

Serious injury could occur if heavy equipment is moved or lifted without sufficient personnel to do the job. Use proper physical lifting procedures or use a suitable lifting device or dolly. Wear safety shoes, gloves, and other suitable protective clothing.

- e. Remove the griddle top (5) from the double burner rack (6) and base rack (7). This requires an assistant.
3. Clean the griddle. Use a non-abrasive scouring pads for removing corrosion, burned-on food, or caked on grease.

WARNING

Abrasive cleaners or wire brushes must not be used.

CAUTION

Use of abrasives will destroy an anodized protective surface.

- a. Clean all surfaces of the griddle assembly, burner rack, and base rack with soap and warm water.
- b. Rinse with warm water.
- c. Allow to air dry.
- d. Remove and discard the contents of the grease collection pan.
- e. Wash the bottom of the griddle with soap, warm water, and a non-abrasive pad to remove soot.
- f. Rinse with clean water.
- g. Allow to air dry.
- h. Wash the splash guards and grease chute with soap and warm water.
- i. Rinse in clean water.

- j. Allow to air dry.
4. Maintain the griddle.
- a. Check for signs of corrosion and peeling. The coating over the metal may show spots. Remove spots with soap and hot water or dry cleaning solvent using a non-abrasive scouring pad.
 - b. Apply a light coat of lubricating oil to the heat shield hinges.
 - c. Inspect the griddle assembly.
 - (1) Check for broken, loose, or missing parts; replace, if necessary. If components are bent, repair, using hand tools. If major straightening of metal, welding, or riveting is required, refer the equipment to direct support maintenance.
 - (2) Check the heat guards for adjustability; replace, if necessary.
 - (3) Check for badly scratched or worn off anodized coating on the griddle (over 50% on both surfaces); replace, if necessary.
 - (4) Check that the warning plates are properly mounted and legible. If missing, notify your supervisor. (See Figure 2-19.)



Figure 2-19. Warning sign.

5. Assemble the griddle for transport.

NOTE: The griddle requires eight persons to lift.

- a. Invert the double base rack.
- b. Place the double burner rack (with burners) and griddle top into the inverted base. This requires an assistant.
- c. Place the long splash guard on top of the adapter (diagonally).

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Evaluation Guide

Performance Measures

Results

- | | | |
|--|----------|----------|
| 1. Turn off the M2 burner unit. | P | F |
| 2. Disassemble the griddle. | P | F |
| 3. Clean the griddle. | P | F |
| 4. Maintain the griddle. | P | F |
| 5. Assemble the griddle for transport. | P | F |

REFERENCES:

Required

Related

TM 10-7360-208-13&P

None

081-878-0075

OPERATE FIELD KITCHEN MODULAR GRIDDLES**CONDITIONS**

Necessary materials and equipment: a field kitchen modular griddle, a double burner rack, a double base rack, TM 10-7360-208-13&P, M2 burners, a griddle thermometer, utensils, hand tools to straighten bent components, food items, and an assistant.

STANDARDS

The griddle is assembled correctly and operated safely.

TRAINING/EVALUATION*Evaluation Guide***Performance Measures****Results**

- | | | |
|---------------------------------------|----------|----------|
| 1. Assemble the griddle. | P | F |
| a. Gather the equipment. | | |
| (1) Double base rack. | | |
| (2) Double burner rack. | | |
| (3) Griddle chute. | | |
| (4) Short splash guards. | | |
| (5) Long splash guards. | | |
| (6) Grease slot plug. | | |
| (7) Griddle top. | | |
| 2. Prepare the griddle for operation. | P | F |
| a. Erect a griddle stand. | | |

Performance Measures

Results

WARNING

Serious injury could occur if heavy equipment is moved or lifted without sufficient personnel to do the job. Use proper physical lifting procedures or use a suitable lifting device or dolly. Wear safety shoes, gloves, and other suitable protective clothing.

WARNING

The heat guards must face the operator.

- (1) Place the double base rack in position on leveled surface or ground.
- (2) Place the double burner rack onto the double base rack, so the burner units can be slid into the rack from the operator's side. This requires an assistant.

CAUTION

The griddle must be grasped on the upper edges to prevent injury.

- b. Place griddle onto the double burner rack with the grease slot in place. This requires an assistant.

NOTE: Either surface of the griddle can be installed in the operating position.

WARNING

Leave enough air space between the tent wall and the food service equipment. Frequently check for heating of the tent wall while the M2 burner units are in use. Move the M2 burner units farther away from the tent wall, if necessary. If they are too close to the tent wall, they could ignite the tent.

Performance Measures**Results**

- c. Connect the grease chute to the grease slot in the griddle top, so that it leads through the center member of the double burner rack. Ensure the top of the grease chute mates with the grease chute lot in the griddle top.
- d. Place an empty tray pack or other metal container to collect grease at the bottom of the grease chute.
- e. Attach the long splash guard on the griddle top, opposite the grease slot plug.
- f. Attach the two short splash guards on the sides of the griddle.

NOTE: Ensure that the slot fits on the rear edge of the griddle, and the splash guard fits on the side edges of the griddle.

3. Operate the griddle.

P F

- a. Perform before-operations maintenance checks and services.

- (1) Check for broken, loose, or missing parts; replace, if necessary. If components are bent, repair using hand tools. If major straightening of metal, welding, or riveting is required, refer the equipment to direct support maintenance.

- (2) Check heat guards for adjustability; replace, if necessary.

- (3) Check for badly scratched or worn off anodized coating on the griddle (over 50% on both surfaces); replace, if necessary.

- (4) Check that the warning plates are properly mounted and legible. If missing, notify your supervisor.

- b. Raise the heat guards and carefully place the M2 burners on each side of the double burner rack, under the griddle but do not force.

WARNING

Leave enough air space between the tent wall and the food service equipment. Frequently check for heating of the tent wall while the M2 burner units are in use. Move the M2 burner units farther away from the tent wall, if necessary. If they are too close to the tent wall, they could ignite the tent.

STP 8-91M1-SM

Performance Measures

Results

- c. Cook items IAW recipe instructions.
- d. Maintain the griddle temperature by adjusting the flame on the M2 burner.
- e. Let the griddle reach operating temperature before use.

CAUTION

During operation, check grease accumulation. Excessive grease either on the griddle or in the container below the griddle poses a fire hazard. A grease fire may cause injury to personnel and equipment.

REFERENCES:

Required

Related

TM 10-7360-208-13&P

None

081-878-0078

PERFORM OPERATOR MAINTENANCE ON FIELD KITCHEN GRINDERS**CONDITIONS**

Necessary materials and equipment: a field kitchen grinder, hot water, hand dishwashing detergent, and mineral oil.

STANDARDS

The grinder is disassembled and cleaned. A thin coat of oil applied.

TRAINING/EVALUATION*Evaluation Guide***Performance Measures****Results**

1. Disassemble the grinder. (See Figure 2-20.)

P F

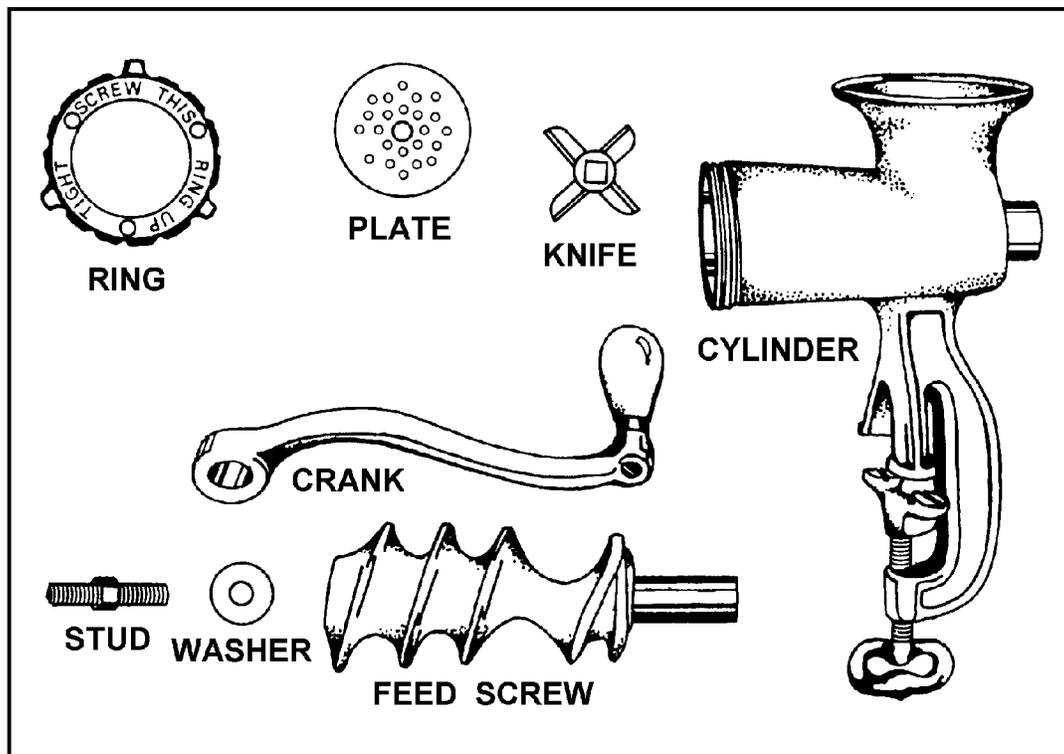


Figure 2-20. Grinder components.

STP 8-91M1-SM

Performance Measures

Results

- a. Detach the ring and screw by removing the screw.
 - b. Remove the plate.
 - c. Remove the knife.
 - d. Remove the crank.
 - e. Remove the feed screw from the cylinder.
 - (1) Remove the stud.
 - (2) Remove the washer.
2. Clean and maintain the grinder. **P F**
- a. Wash all parts in hot soapy water.
- NOTE:** Particular attention must be paid to the plate; it has small holes which may trap food. If not cleaned properly, bacteria may grow and cause food poisoning.
- b. Rinse all parts in clear hot water.
 - c. Allow all parts to air dry.
3. Apply a thin coat of mineral oil. **P F**
- a. Apply to the plate, knife, and feed screw.
 - b. Apply to all threaded areas of the stud and cylinder.

REFERENCES: None

081-878-0079

OPERATE FIELD KITCHEN GRINDERS**CONDITIONS**

Necessary material and equipment: a field kitchen grinder, a work table, a serving pan, a prepared meat item, and an assistant.

STANDARDS

The grinder is assembled correctly and operated safely.

TRAINING/EVALUATION*Evaluation Guide***Performance Measures****Results**

- | | |
|--|---------------|
| <ol style="list-style-type: none"> 1. Obtain all grinder components. (See Figure 2-21.) <ol style="list-style-type: none"> a. Cylinder. b. Feed Screw. c. Washer. d. Stud. e. Knife. f. Plate. g. Ring. h. Crank. | P F |
| <ol style="list-style-type: none"> 2. Assemble the grinder parts. (See Figure 2-21.) <ol style="list-style-type: none"> a. Insert the feed screw into the cylinder. b. Insert the stud through the opening in the washer. c. Screw the stud and washer into the feed screw, with the washer side facing the feed screw. | P F |

Performance Measures

Results

- d. Put the crank on the end of the feed screw and give it a quarter turn to lock it.
- e. Slide the knife over the end of the stud with the cutting edges facing out.
- f. Put on the plate so that the flat surface is against the cutting edge of the knife, the slot in the plate must fit over the pin in the cylinder.
- g. Attach the ring and screw it up fairly tight; all parts should be hand-tightened only.

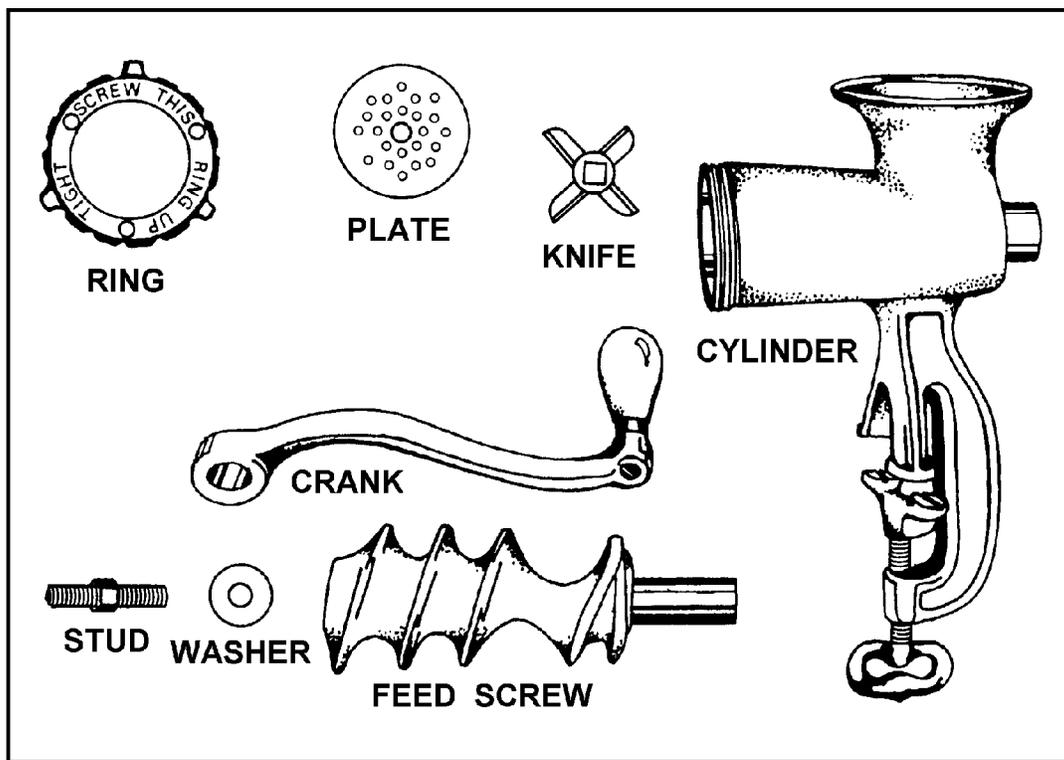


Figure 2-21. Grinder components.

- 3. Operate the grinder.
 - a. Place the serving pan to catch the ground meat.
 - b. Place the meat in the cylinder.
 - c. Move the crank clockwise to grind the meat.

P F

Performance Measures

Results

CAUTION

Fingers must not be put in the top of the cylinder while grinding.

REFERENCES: None

081-878-0080

PERFORM OPERATOR MAINTENANCE ON FIELD KITCHEN BLENDERS

CONDITIONS

Necessary materials and equipment: 4 quart or 2 1/4 quart blender, hot water, hand dishwashing detergent, and disposable terry cloths.

STANDARDS

The blender is disassembled correctly and maintained safely.

TRAINING/EVALUATION

Evaluation Guide

Performance Measures

Results

1. Disassemble the blender.

P F

- a. 4 quart blender. (See Figure 2-22.)

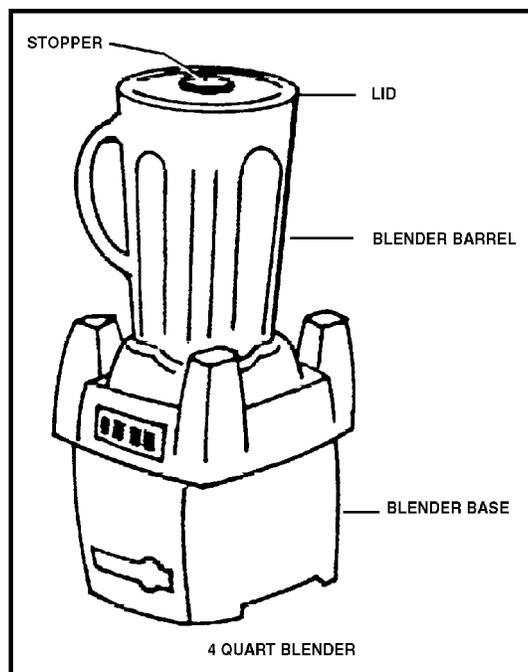


Figure 2-22.

Performance Measures

- (1) Remove the stopper from the lid.
- (2) Remove the rubber gasket from the lid.

NOTE: The blade assembly should not be removed from the blender barrel.

- b. 2-1/4 quart blender. (See Figure 2-23.)

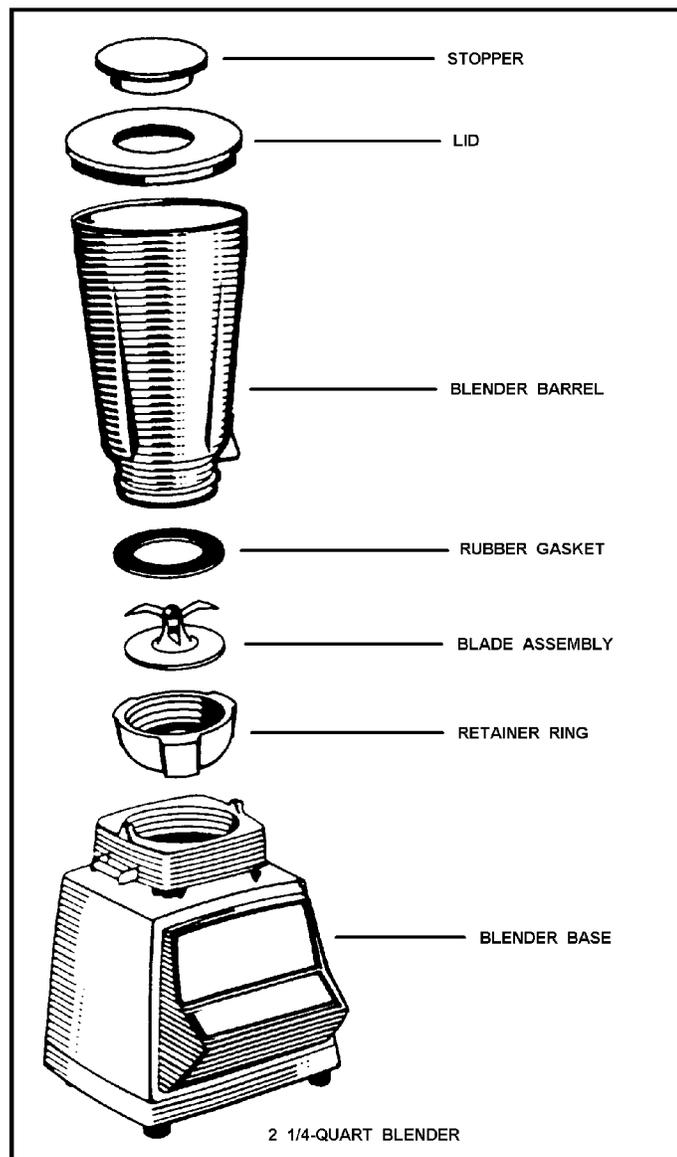


Figure 2-23.

Results

STP 8-91M1-SM

Performance Measures

Results

- (1) Remove the stopper from the lid.
 - (2) Remove the retainer ring by turning counter-clockwise.
 - (3) Remove the blade assembly.
 - (4) Remove the rubber gasket.
2. Clean the blender.
- a. 4 quart blender.
 - (1) Wash the stopper, lid, rubber gasket, and blender barrel in hot soapy water.
 - (2) Rinse the parts in hot clear water.
 - (3) Wash the blender base with hot soapy water and a disposable terry cloth.

P F

CAUTION

The blender must be unplugged. The blender base must never be immersed in water.

- (4) Rinse with hot water and a disposable terry cloth.
 - (5) Allow the blender parts and base to air dry.
- b. 2-1/4 quart blender.
- (1) Wash the stopper, lid, blender barrel, rubber gasket, blade assembly, and retainer ring in hot soapy water.
 - (2) Rinse all parts in hot clear water.
 - (3) Wash the blender base with hot soapy water and a disposable terry cloth.
 - (4) Rinse with hot clear water and a disposable terry cloth.
 - (5) Allow the blender parts and base to air dry.

Performance Measures

Results

3. Store the blender with barrel upside down.

P F

NOTE: Cover the blender base to prevent dust accumulation on the mechanical parts.

REFERENCES: None

081-878-0081

OPERATE FIELD KITCHEN BLENDERS

CONDITIONS

Necessary materials and equipment: a 4 quart or 2-1/4 quart blender, prepared food item or recipe ingredients, and ear protection.

STANDARDS

The blender is assembled correctly and operated correctly.

TRAINING/EVALUATION

Evaluation Guide

Performance Measures

1. Obtain all blender parts.
 - a. 4 quart blender parts. (See Figure 2-24.)

Results

P F

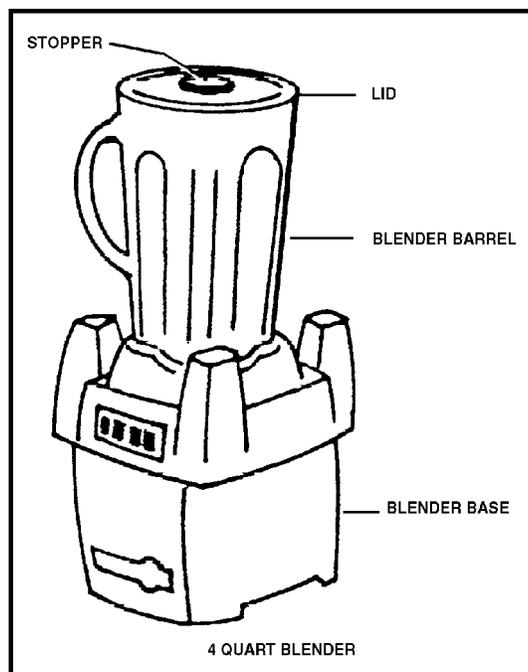


Figure 2-24.

Performance Measures**Results**

- (1) Stopper.
 - (2) Lid.
 - (3) Rubber gasket.
 - (4) Barrel.
 - (5) Base.
- b. 2-1/4 quart blender.
- (1) Stopper.
 - (2) Lid.
 - (3) Barrel.
 - (4) Blade assembly.
 - (5) Rubber gasket.
 - (6) Retainer ring.
 - (7) Base.
2. Assemble the blender. **P F**
- a. 4 quart blender.
- (1) Insert the stopper in the lid.
 - (2) Place the rubber gasket on the rim of the lid.
- b. 2-1/4 quart blender.
- (1) Insert the stopper in the lid.
 - (2) Invert the blender barrel and place the rubber gasket on the base of the barrel.
(See Figure 2-25.)
 - (3) Place the blade assembly on the rubber gasket with the blades inside the barrel.

Performance Measures

Results

- (4) Screw the retainer ring on the base of the blender barrel by turning clockwise.

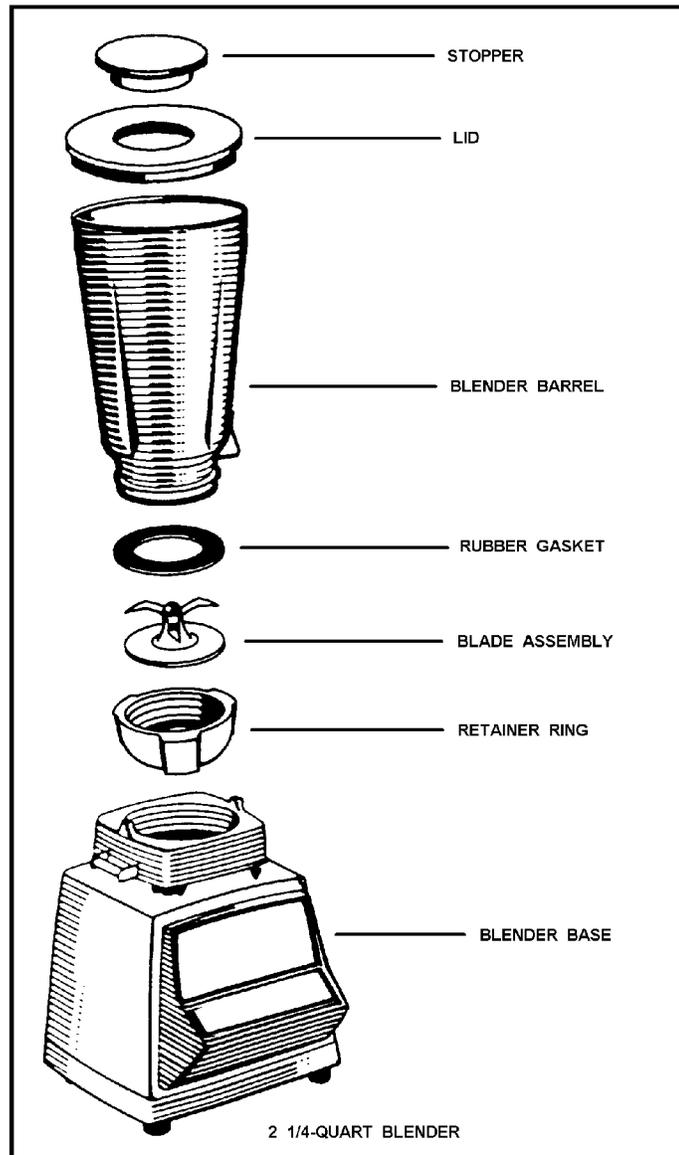


Figure 2-25.

- 3. Operate the blender.

P F

- a. Place the prepared food item or recipe ingredients in the blender barrel.

Performance Measures**Results**

NOTE: Liquid ingredients should always be placed in first and dry ingredients last.

- b. Place the lid on the barrel securely.

NOTE: The 4 quart blender lid should be secured by clamping the lid in place with the two latch wires attached to the blender barrel.

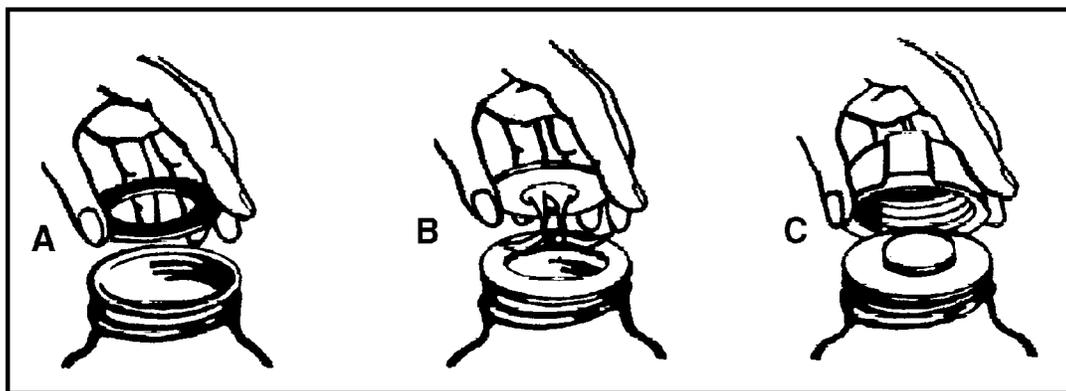


Figure 2-26. Blender lid.

- c. Place the blender barrel on the blender base ensuring that the blade assembly fits smoothly over the drive stud.

- d. Plug the cord into an electrical outlet ensuring that the blender is turned off before plugging it in.

- e. Start blending on the lowest speed setting, then progress to the desired setting.

- f. Blend for the specified time IAW recipe instructions or until the desired consistency is reached.

- g. Turn the blender off and wait until the motor has come to a complete stop before removing the blender barrel.

4. Follow all safety precautions.

P F

- a. Do not stand directly over the blender when it is running.

- b. Do not leave the blender unattended while it is running.

- c. When blending hot foods, fill the blender only half-full and remove the stopper from the lid to vent heat and expanded air from the blender barrel.

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Performance Measures

Results

CAUTION

Use ear protection during prolonged use of the 4 quart blender.

REFERENCES: None

081-878-0082

**OPERATE A FOOD SANITATION CENTER DURING
MEDICAL FIELD FEEDING OPERATIONS**

CONDITIONS

Necessary materials and equipment: a complete food sanitation center (FSC), TM 10-7360-211-13&P, gasoline, water, hand dishwashing detergent, a long-handled brush, non-abrasive scouring pads, heat protective gloves, a fire extinguisher, assistants, and TB MED 530.

STANDARDS

FSC is assembled correctly. The sinks are maintained to prevent contamination and illness and are prepared for use.

TRAINING/EVALUATION

Training Information Outline

1. Assemble the FSC components.
 - a. Sink bodies (4).
 - b. Burner racks (4).
 - c. Base racks (4).
 - d. Sink adapters (3).
 - e. Drain hose assembly.
 - f. Drain tables (2).
 - g. Thermometer brackets (4).
 - h. Thermometers (4).
 - i. Sink immersion rack (2).
 - j. Storage racks (6).
 - k. Work table.
 - l. M-2 burner.

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- m. 32 gallon trash barrels (2).

NOTE: The standard FSC is a 3 sink system. The FSC in the Army Medical Field Feeding System (AMFFS) has a fourth sink which is included in the Medical Food Preparation and Service Set.

WARNING

Serious injury could occur if heavy equipment is moved or lifted without sufficient personnel to do the job. Use proper physical lifting procedures or use a suitable lifting device or dolly. Wear safety shoes, gloves, and other suitable protective clothing.

2. Prepare FSC for operation.

a. Assemble the sink assemblies.

- (1) Place the base rack into position on a level surface or ground.
- (2) Place the burner rack on top of the base rack.
- (3) Place the sink body squarely on top of the burner rack; this requires an assistant.

NOTE: Enough air space between the sink assemblies and the tent wall must be ensured.

- (4) Connect the sinks with the sink adapter.
- (5) Attach the thermometer bracket on the side of the sink.
- (6) Install the thermometer.

b. Assemble the sink drain hose assembly. (See Figure 2-27.)

- (1) Open each of the clamps on the drain hose assembly.
- (2) Insert each drain hose assembly coupling over each sink drain coupling in the proper order.
- (3) Close each clamp.
- (4) Place the drain hose output into the proper location where minimum mud will form. If excess mud forms during use, relocate the drain hose output end.

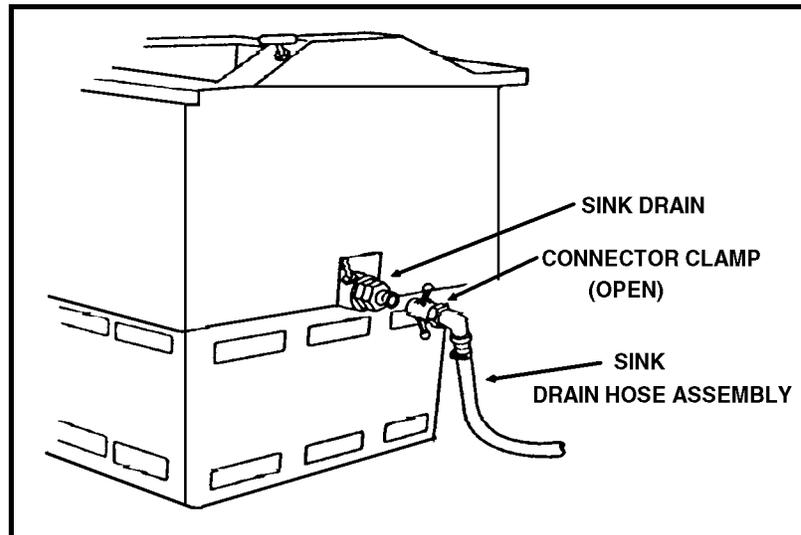


Figure 2-27. Drain hose assembly.

- c. Assemble the drain tables. (See Figure 2-28.)

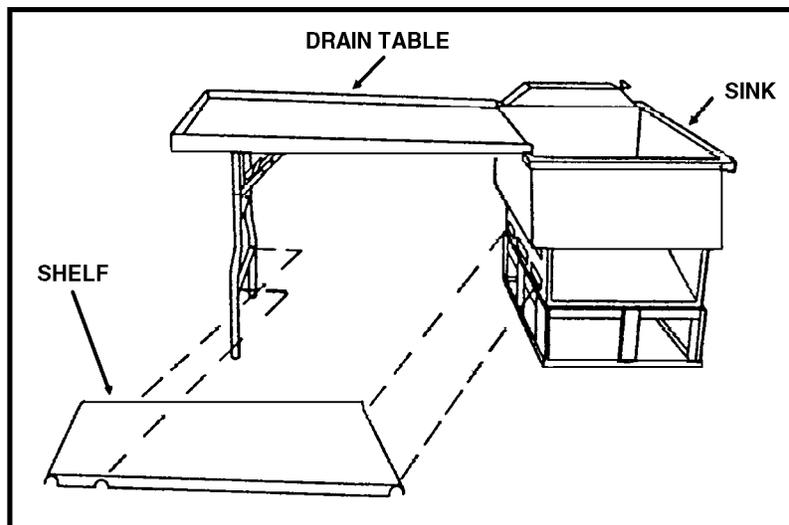


Figure 2-28. Drain table.

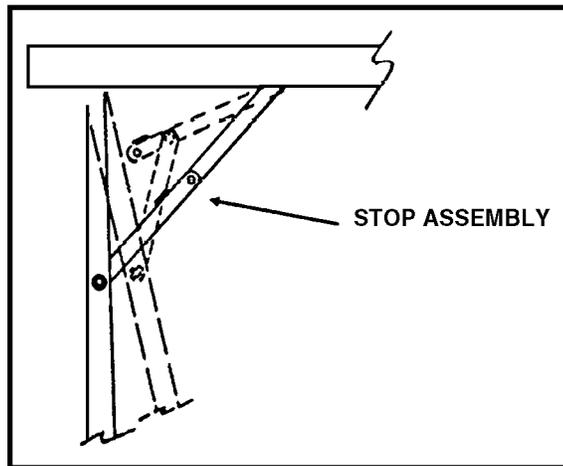


Figure 2-29. Stop assembly.

- (1) Pull out the leg assembly until the linkage snaps into place in the fully extended position.
 - (2) Place the work table shelf on the leg crossbar and the shelf of the base rack.
 - (3) Attach the lip of the drain table to the sink body assembly.
 - (4) Incline the drain table so that the proper drainage occurs.
- d. Assemble the drying and storage racks. (See Figure 2-30.)

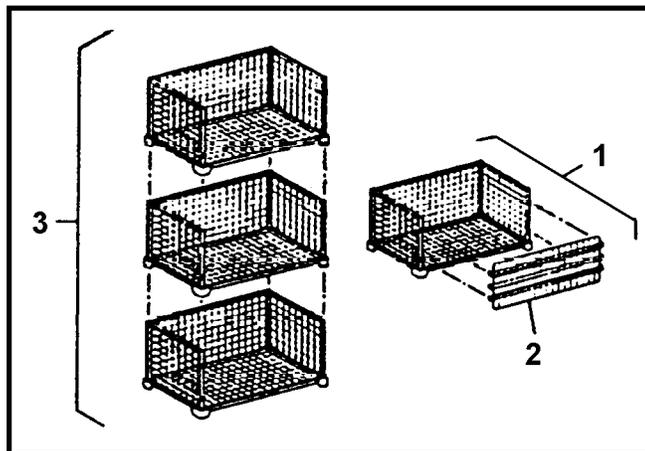


Figure 2-30. Rack assembly.

- (1) Remove the shelves (1) from the front of the rack (2).

- (2) Stack the storage racks to the desired height (3).
- (3) Place the shelves at desired intervals; the bottom shelf must be at least 12" above the ground.

NOTE: The storage racks may be used as a single rack unit with a front cover or as a set stacked in two or three units with the front cover used as a shelf piece.

- e. Assemble the work table.
 - (1) Pull out the leg assemblies until the linkage snaps into place, in the fully extended position.
 - (2) Place the shelf end on the leg crossbars.
 - (3) Place the table in position for use.

3. Operate the FSC.

- a. Perform before operation maintenance checks and service.

- (1) Storage Rack Assembly. Inspect for damaged frame or front cover. Check that rack units stack properly. Check wire mesh for bends, breaks, or broken welds at the tabs. Check that the front cover or shelf is not warped. If major straightening of metal, welding, or riveting is required, refer the equipment to direct support maintenance.

- (2) Drain Table. Check to ensure the drain table is secure and sufficiently inclined to permit water to drain off. Check for bent or damaged parts. If major straightening of metal, welding, or riveting is required, refer to direct support equipment maintenance.

- (3) Work Table. Check to ensure work tables are level and secure. Check for broken welds, loose, or missing rivets, clamps and brackets. If major straightening of metal, welding, or riveting is required, refer the equipment to direct support maintenance.

- b. Remove the cover from the sink assemblies to be used.
- c. Ensure that thermometer brackets and thermometers are attached to the sink assemblies.
- d. Close the drain valves by rotating the drain knob 1/4 turn counter clockwise.

CAUTION

DO NOT overtighten the drain knobs when rotating counterclockwise to close the drains. Overtightening can damage the drain valves.

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- e. Clean the sinks prior to use.
- f. Fill the sinks with 20 gallons of water.
- g. Raise the heat guards and carefully slide the M2 burner unit into the burner rack. Do not force.

WARNING

DO NOT touch sink metal surfaces when the burner units are in use. Severe burns may result.

- h. Manually clean and sanitize items.

NOTE: Water must be prepared IAW TB MED 530.

- (1) Prescrape all items to remove food.
- (2) Prewash items in the first sink in warm (80°F) clean water.
- (3) Thoroughly wash items in the second sink with hot (120-125°F) detergent solution that is kept clean. Scrub items using a long handled brush.

NOTE: Change the wash water when it becomes too dirty or greasy.

- (4) Rinse items free of detergents and abrasive in the third sink, with hot (120-140°F) clean water.
- (5) Use the immersion racks to immerse and sanitize the items in the fourth sink for 30 seconds in HOT (170°F) clean water.
- (6) Allow items to air dry on the storage racks.

Evaluation Guide

Performance Measures	Results	
1. Set up FSC.	P	F
2. Perform a before operations maintenance check.	P	F
3. Operate the FSC.	P	F

REFERENCES:

Required

Related

TM 10-7360-211-13&P
TB MED 530

None

PACKAGE THE FOOD SANITATION CENTER FOR MOVEMENT

CONDITIONS

Necessary materials and equipment: a complete food sanitation center (FSC), TM 10-7360-211-13&P, gasoline cans, a funnel, hand dishwashing detergent, a long-handled brush, non-abrasive scouring pads, heat protective gloves, general purpose oil, hand tools to straighten bent components, and assistants.

STANDARDS

FSC is disassembled, necessary maintenance performed and it is properly packaged for transport.

TRAINING/EVALUATION

Training Information Outline

1. Turn off the M2 burners.
 - a. Remove the flame valve from the holder and place it on the generator valve stem.
 - b. Turn the knob clockwise until tight.
 - c. Replace the flame valve knob in the holder.
 - d. Transport the unit to the fuel area.
 - e. Allow the M2 burner to cool.
 - f. Release pressure by slowly opening the fuel filler cap.
 - g. Drain excess fuel into a gas can, by removing the drain plug.

NOTE: DO NOT lose the washer attached to the drain plug.

- h. Return the M2 burner units to the sink assembly.

WARNING

Serious injury could occur if heavy equipment is moved or lifted without sufficient personnel to do the job. Use proper physical lifting procedures or use a suitable lifting device or dolly. Wear safety shoes, gloves, and other suitable protective clothing.

2. Disassemble the FSC.
 - a. Disassemble the drain table.
 - (1) Remove the shelf.
 - (2) Detach the drain table from the rim of the sink assembly.
 - (3) Turn the drain table upside down.
 - (4) Push in the linkage, from the fully extended position.
 - (5) Fold the leg assemblies down so that they lie flat against the bottom of the table.
 - b. Disassemble the sink assemblies.
 - (1) Remove the thermometers and thermometer brackets from the sinks.
 - (2) Remove water from the sinks by rotating the drain knob 1/4 turn clockwise.
 - (3) Open the couplings on the drain hose assembly
 - (4) Disconnect the couplings from the sinks.
 - (5) Drain all water from the hoses.
 - (6) Remove the sink adapters to separate the sink body assemblies, burner rack, and base rack. Leave the M2 burner units in the burner racks.
 - c. Disassemble the work tables.
 - (1) Remove the shelf piece from the work table crossbar.
 - (2) Turn the work table upside down.
 - (3) Push in the linkage from the full extended position. (See Figure 2-31.)

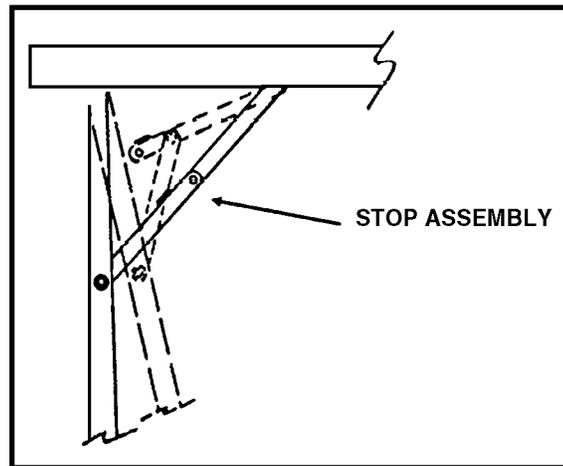


Figure 2-31. Stop assembly.

- (4) Fold the leg assemblies down so that they lie flat against the bottom of the table.
- d. Disassemble the storage racks.
 - (1) Remove the shelves (front cover) from the racks.
 - (2) Disassemble the stacked rack units and place the front cover on each rack unit.
3. Clean all FSC components in hot soapy water. Rinse with clean water and dry thoroughly. Clean the FSC.
4. Maintain the FSC.
 - a. Inspect the drain/work tables.
 - (1) Check the table legs for bends, breaks, or missing hardware. If bent, repair using hand tools. Replace missing hardware. If broken, replace table legs.
 - (2) Lubricate the linkage of the leg assembly and the brace joint of the drain or work table with general purpose oil.
 - b. Inspect the sink drain and hose assemblies.
 - (1) Check for bend or breaks. If bent, repair using hand tools. If major straightening of metal or welding is required, refer to direct support maintenance.
 - (2) Check for proper drain hose connection.

(3) Check for split seams, holes, or cracks in drain hose or sink; replace or repair the drain hose, if necessary.

c. Inspect the storage racks. Check for bent or loose wire mesh, or bent brackets. If bent straighten bent mesh or brackets with hand tools. If welding is required, notify direct support maintenance.

5. Assemble the FSC for transport. This requires an assistant.

a. Assemble sink assembly.

(1) Place the M2 burner unit of each sink assembly into the burner rack.

(2) Place the base rack, with the bottom facing down, over the burner rack.

(3) Place this assembly into the sink body assembly.

(4) Wrap the thermometer and its bracket in barrier material, and place on top of the M2 burner units.

(5) Place the sink cover on the sink body assembly.

b. Assemble storage rack assembly.

(1) Place miscellaneous equipment into one storage rack assembly.

(2) Position another empty storage rack assembly so that the racks will form a box.

Evaluation Guide

Performance Measures	Results	
1. Turn off M2 burner.	P	F
2. Disassemble the FSC.	P	F
3. Clean the FSC.	P	F
4. Maintain the FSC.	P	F
5. Assemble the FSC for transport.	P	F

REFERENCES:

Required

Related

TM 10-7360-211-13&P

None

101-524-1205

STORE SUBSISTENCE ITEMS

CONDITIONS

In MOPP 4 conditions, all food service operations cease. Necessary materials and equipment: a freezer, a refrigerator, an ice chest, a thermometer, perishable and semiperishable subsistence supplies, wire cutters, gloves, a paring knife, potable water, cleaning supplies, and TB MED 530.

STANDARDS

Storage areas, equipment, and refrigerators are cleaned and inspected. Subsistence items are removed from containers and inspected for deterioration or damage. All performance measures are followed accurately to ensure that all storage areas are properly prepared for that specific subsistence and to ensure the prevention of spoilage or loss.

TRAINING/EVALUATION

Evaluation Guide

Performance Measures

Results

- | | | |
|---|----------|----------|
| 1. Clean storage areas and equipment. | P | F |
| 2. Check the refrigerator and freezer cabinet temperatures. | P | F |
| a. Check to see that the air temperature of refrigerator is 32°F to 40°F (0°C to 5°C). | | |
| b. Check to see that the air temperature of the freezer or frozen food cabinet is 0°F or below (-18°C or below). | | |
| c. Report refrigerator and freezer temperatures which are not within these limits to the first cook. | | |
| 3. Remove items from the shipping containers. | P | F |
| 4. Cull fruits and vegetables. (Refer to recipe card M-G-1.) | P | F |
| 5. Move the oldest stock from the back to the front of the storage area (first in, first out (FIFO) principle). | P | F |
| 6. Store canned or packaged items on storage shelves, at least 6 inches from the floor, with smaller cans on top and larger cans on bottom. | P | F |

Performance Measures	Results	
7. Store cases and large bags on the storage racks.	P	F
8. Store open containers of flour and sugar in stainless steel bins or lined galvanized containers with tight-fitting lids.	P	F
9. Treat B Rations as semiperishable subsistence items, and store them in a cool, dry place at 70°F.	P	F
10. Store T Rations (tray packs) in a cool, dry place at 70°F.	P	F
11. Store MREs in a cool, dry area between 60°F and 70°F.	P	F
12. Store frozen food items.	P	F
13. Store food items requiring refrigeration.	P	F
a. Remove the oldest stock from the refrigerator.		
b. Place the oldest stock in a second refrigerator.		
NOTE: Clean the refrigerator from which the old stock was removed before replacing the food items.		
c. Place the new stock in the back of the clean refrigerator.		
d. Place the old stock in front of the new stock.		
14. Separate odor-imparting and odor-absorbing foods in the same refrigerator, or store them in separate refrigerators.	P	F
15. Space or stock items to allow air to circulate around them.	P	F
16. Store bread and bread products in a cool, dry place.	P	F
17. Check the refrigerators and freezers periodically to ensure that proper temperatures are maintained after cleaning and restocking.	P	F

REFERENCES:*Required**Related***TB MED 530****FM 10-23**

101-524-1206

CHECK SUBSISTENCE SUPPLIES FOR QUANTITY AND CONDITION

CONDITIONS

In MOPP 4 conditions, all food service operations cease. Necessary materials and equipment: field ration issue slip or a machine printout, perishable and semiperishable subsistence supplies, wire cutters, gloves, and a weighing scale.

STANDARDS

The items received are counted, weighed, and recorded. Items are checked for signs of damage or deterioration. All performance measures are followed accurately to ensure that all damage, spoilage, expired expiration dates, shortages, and overages are reported immediately and on a continuing basis.

TRAINING/EVALUATION

Evaluation Guide

Performance Measures	Results	
1. Count the items issued by unit, and compare them with the authorized column of the issue document.	P	F
2. Weigh the items issued, and compare them with those authorized.	P	F
3. Record the amount received on the issue document.	P	F
NOTE: When you receive less than you ordered, enter only the amount received.		
4. Remove dry storage items from soiled or damaged containers.	P	F
5. Check items for signs of insect and rodent infestation.	P	F
6. Check items for moisture damage.	P	F
7. Check perishable items for signs of spoilage.	P	F
a. Remove bad items and store the rest.		
b. Have veterinary personnel check the items.		
8. Inspect frozen foods for signs of thawing and refreezing.	P	F

Performance Measures	Results	
9. Check canned goods for leaks, holes, cracks, or swelling.	P	F
a. Inspect canned goods for fractures or incomplete seals.		
b. Inspect tray packs for rust.		
c. Check for deep dents that cause leakage.		
10. Check fresh fruits and vegetables for signs of mold, wilt, rot, and other defects.	P	F
11. Check the expiration date on commercial products.	P	F
12. Reject food items that do not meet condition requirements.	P	F
13. Report all damage, spoilage, expired expiration dates, shortages, and overages to the supervisor immediately.	P	F

NOTE: All checks must be performed on all subsistence items on a continuing basis.

REFERENCES:	<i>Required</i>	<i>Related</i>
	None	FM 10-23 TB MED 530

081-878-0057

ISSUE SUBSISTENCE IN A NUTRITION CARE DIVISION

CONDITIONS

You are assigned to a medical facility with access to food storage areas and a mobile food cart. Necessary materials: DA Form 2930 (Kitchen Requisition) with heading and columns a, b, and c completed.

STANDARDS

The requested subsistence is issued and recorded on DA Form 2930.

TRAINING/EVALUATION

Evaluation Guide

Performance Measures

Results

- | | | |
|--|----------|----------|
| 1. Group the items to be pulled according to storage area. | P | F |
| a. Dry items. | | |
| b. Refrigerated items. | | |
| c. Frozen items. | | |
| d. Meats. | | |

NOTE: "Like" items are grouped together so that all of these items can be pulled (removed from storage) and loaded at the same time.

- | | | |
|---|----------|----------|
| 2. Pull the items, according to the type and amount listed in columns a (item), b (unit), and c (quantity requested), on DA Form 2930. (See Figure 2-32.) | P | F |
| 3. Post the amount of the items pulled to DA Form 2930 column d. | P | F |
| a. Correct the unit of issue (column b) to agree with the type or unit being issued. | | |

NOTE: If a unit of issue requested is not available, the supervisor is contacted for a suitable exchange. The total net weight of the units pulled should not be less than the total net weight of the requested units.

TO:		DATE PREPARED		DATE REQUESTED			
FROM:		PAGE NUMBER	NUMBER OF PAGES	TIME REQUESTED			
	ITEM a	UNIT b	QUANTITY c. REQUESTED d. ISSUED		CHECK ITEMS RE- CEIVED	AMOUNT f. UNIT g. TOTAL	
1							
2							
3							
4							
5							
6							
7							
8							
9							
10							
11							
12							
13							
14							
15							
16							
17							
18							
19							
20							
21							
SIGNATURE OF REPRESENTATIVE REQUISITIONING			SIGNATURE OF DIETITIAN OR AUTHORIZED PERSON				
SIGNATURE OF PERSON ISSUING			SIGNATURE OF REPRESENTATIVE RECEIVING				

DA FORM 1 MAY 55 **2930**

REPLACES DA FORM 8 261, 1 MAY 59, WHICH IS OBSOLETE.

HOSPITAL FOOD SERVICE
KITCHEN REQUISITION
For use of this form, see AR 40-2; the proponent agency is the Office of The Surgeon General.

Figure 2-32. DA Form 2930, Kitchen Requisition.

b. Record the amount of issue in column d (quantity issued) for each item.

c. Initial any changes made in columns b and c drawing a single line through the old entry.

4. Place the items on a mobile food cart.

P

F

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Performance Measures

Results

- | | | |
|---|----------|----------|
| 5. Check the items pulled for accuracy. | P | F |
| a. Compare the items pulled with items requested on DA Form 2930. | | |
| b. Ensure that the type of items issued agree with the information in column a. | | |
| 6. Sign DA 2930 as the person issuing items. | P | F |
| 7. Deliver the pulled items to a designated area to responsible personnel. | P | F |
| 8. Obtain the signature of the person receiving the issued items. | P | F |
| a. Check DA Form 2930 for the signature of the person receiving subsistence. | | |
| b. Return the completed DA Form 2930 to supervisor. | | |

REFERENCES:

Required

Related

None

TM 8-504

081-878-0058

OBTAIN FOOD TOLERANCES FROM PATIENTS ON STANDARD DIETS**CONDITIONS**

Necessary materials and equipment: a patient's food preference questionnaire, food lists, a sample menu for the patient, writing implements, DA Form 1829 (Ward Diet Roster), DA Form 2924 (Dietary History Record), and TM 8-500.

STANDARDS

Food tolerances and patient preferences are obtained by interview and explanation, and the correct information is recorded on the Dietary History Records (DHR).

TRAINING/EVALUATION*Evaluation Guide***Performance Measures****Results**

- | | |
|--|-------------------|
| 1. Obtain patient information | P F |
| a. Receive the patient's name, bed number, and ward number from the Ward Diet Roster (WDR). | |
| b. Review the Ward Diet Roster for the type of diet. | |
| NOTE: The old Dietary History Record (DHR) on file is checked, if applicable. | |
| c. Fill out the heading of the Food Preference Form using the information on the WDR. | |
| d. Obtain a blank modified diet menu pattern that matches the patient's diet order. | |
| 2. Review the menu and the food list from TM 8-500 Appendix E for familiarization of diet principles. | P F |
| 3. Interview the patient to obtain information about food tolerances and desired substitutes for each menu category. | P F |
| a. Obtain permission to enter. | |
| b. Introduce self to the patient by giving name, rank, and division. | |
| c. Explain the purpose of the visit. | |

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Performance Measures

Results

- d. Inform the patient of the type of diet, but refer the patient to the physician for the reason for the diet.
- e. Explain the types of food items to expect daily.
- f. Ask general questions about the patient's tolerance for each menu category.
 - (1) Allow any request that does not violate the diet principles.
 - (2) Reject any request that violates the diet principles.
- g. Inform the patient of any request allowed or rejected based on the information found in TM 8-500.

NOTE: Questions asked by the patient that cannot be answered should be addressed to the NCOIC. The patient should be told that the NCOIC will be consulted and the answer given at a later time.

- 4. Record the patient's responses in the appropriate areas on the food preference questionnaire or on a sheet of paper. **P F**
- 5. Review the recorded information with the patient. **P F**
- 6. Close the interview. **P F**
 - a. Ask the patient if he/she has any questions.
 - b. Thank the patient for his/her cooperation.

NOTE: If the patient does not have any questions at that time, tell the patient that the hospital food specialist can be reached through the nurse if questions come up later.

- 7. Annotate the information on the DHR. **P F**

REFERENCES:	<i>Required</i>	<i>Related</i>
	TM 8-500	None

081-878-0003

**RECORD AND REVISE PATIENT'S DIET ORDER AND FOOD TOLERANCES
USING DA FORM 2924 (DIETARY HISTORY RECORD)****CONDITIONS**

Food tolerances have been obtained from a patient that has been prescribed a diet. The food tolerances have been approved by the supervisor. Necessary materials: DA Form 1829 (Ward Diet Roster), menu patterns, a patient food preference form, a blank DA Form 2924 (Dietary History Record), TM 8-500, and TM 8-502.

STANDARDS

The patient's revised diet order and food tolerances are recorded on DA Form 2924 without error.

Training Information Outline

1. Record the patient's identifying information (obtained from DA Form 1829 Ward Diet Roster) and type of diet, in pencil on the bottom portion of the form.
 - a. Name of patient.
 - b. Ward.
 - c. Bed or room number.
 - d. Diet (current diet order).
2. Record the date and type of diet from the Ward Diet Roster (WDR) in the diet orders section. (See Figure 2-33 and 2-34.)

NOTE: A chronological record of diets the patient has been on during hospitalization is recorded in this section. The last diet listed here must match the one in the current diet order block. Do not cross out previous entries. When the current diet order section is full, staple another Dietary History Record (DHR) to the original. The date is obtained from the WDR.

3. Record information found in the comments section of the patient food preference form to the REMARKS section of the DA Form 2924. (See Figure 2-34.)

NOTE: Information in REMARKS varies with SOP. Examples: notes of present food allergies, pertinent dietary information, disabilities or conditions that may interfere with patient's eating ability, barriers to communication, and nourishment information.

STP 8-91M1-SM

For use of this form, see AR 40-2; the proponent agency is Office of the Surgeon General

HOSPITAL FOOD SERVICE WARD DIET ROSTER					DATE	WARD	
L I N E	BED OR ROOM NUMBER	NAME OF PATIENT <i>(Last, first, middle initial)</i>	REGULAR DIET		MODIFIED DIET		
			WARD	DINING HALL	TYPE	WARD	DINING HALL
1							
2							
3							
4							
5							
6							
7							
8							
9							
10							
11							
12							
13							
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24							
25							

DA FORM 1829, 1 MAY 65

REPLACES DA FORM 1829, 1 SEP 56,
WHICH IS OBSOLETE

Figure 2-33. DA Form 1829.

DA FORM 2924 1 MAY 68 U.S. Government Printing Office: 1979-200-887/814 HOSPITAL FOOD SERVICE - DIETARY HISTORY RECORD (AR 4-2)	NAME OF PATIENT (Last, first, middle Initial)		WARD	BED OR ROOM NO.	DIET	DATE OF DISCHARGE			
	DIAGNOSIS								
	DIET ORDERS		LIKES		DISLIKES				
	DATE	TYPE OF DIET AND COMMENT							
	29 APR XX	REGULAR							
REMARKS									
1000- 1/2 pt Choc Milk									
1400- 6 crax & 1 Tbsp P.B.									
2000- 1/2 sand & 1/2 pt Choc Milk									
NAME OF PATIENT (Last, first, middle Initial)		WARD	BED OR ROOM NO.	DIET					
ANDERSON		7B	2	REGULAR					

Figure 2-34. DA Form 2924.

4. Organize the patient food preference form for transfer to the DHR. To simplify completion to the DHR, the patient food preference form should be organized prior to transferring the information.
 - a. Check to see if there is an entry in the food allergy section of the Patient Food Preference Form.
 - b. The LIKES section of the patient food preference form.
 - (1) Organize food items according to what meal each will be served, using the patient's menu pattern.
 - (2) Assign food codes to those food items that meet the food code definition IAW TM 8-500. If a food code cannot be used, the food item must be written out on the DHR including dietary restrictions and portion sizes IAW TM 8-500.
 - c. The DISLIKES section of the Patient Food Preference Form.
 - (1) Organize food items according to what meal each will be served, using patient's menu pattern.

STP 8-91M1-SM

- (2) Assign food codes to those food items that meet the food code definition IAW TM 8-500.

NOTE: Since the patient will not receive the food items noted in the "dislikes" section, the dietary modification should NOT be written in.

5. Record the patient's food tolerances using the meal categories to arrange the information in sequence. The abbreviated meal categories and sequence are:

- a. BLD (breakfast, lunch, dinner).
- b. BL (breakfast, lunch).
- c. BD (breakfast, dinner).
- d. B (breakfast).
- e. LD (lunch, dinner)
- f. L (lunch).
- g. D (dinner).

NOTE: This sequence provides uniformity in completing the DHR and aids in completion of the menu pattern.

6. Complete the "likes" side of the Dietary History Record. Place the meal categories at the left edge of the column, with food item entries next to or under the category.

Example: BLD-	or	L-
WW Brd		1/2 c prune juice
coffee		2 x 2 F
B-		D-
Scr eggs		choc milk

7. Use food codes from the menu pattern and abbreviations whenever possible.

Example: regular hot cereal = 1C hot
Whole wheat toast = ww tst

8. Show any additional portion request by multiplying the amount or by describing the portion size.

Example: B- D-
2 x 3BR or 1S (large)

9. List specific tolerances which require dietary modification under the appropriate meal categories.

Example: BLD-
1/2 c NA/R Tomato Juice

B-
NA/R Pancakes

10. Complete the "dislikes" side of the DHR, by placing the meal categories at the left edge of the column, with disliked food item entries next to or under the category.

Example: LD-
2S
2SD
Rice

11. Record patient allergies as the first entry under BLD in the "dislikes" column.

NOTE: If the patient's allergy is a vegetable, it must also be recorded in the section set aside for vegetables.

12. Write in dislikes of meats and vegetables in the bottom section of the "dislikes" column.

Example: MEAT VEG
Liver Beets
Chicken Spinach

NOTE: The top portion of the DHR is completed only after the patient is discharged.

Evaluation Guide

Performance Measures	Results
1. Record patient's identifying information.	P F
2. Record the date and type of diet in the DIET section.	P F
3. Record information in the REMARKS section.	P F
4. Organize the Patient Food Preference Form.	P F
5. Record food tolerances using the meal categories and sequence.	P F
6. Complete the LIKES side of the Dietary History Record.	P F

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Performance Measures

Results

- | | | |
|---|----------|----------|
| 7. Use food codes and abbreviations. | P | F |
| 8. Show additional portion request. | P | F |
| 9. List specific tolerances which require dietary modification under appropriate meal categories. | P | F |
| 10. Complete the DISLIKES side of the Dietary History Record. | P | F |
| 11. Record the patient's allergies. | P | F |
| 12. Write in disliked meats and/or vegetables. | P | F |

REFERENCES:

Required

Related

TM 8-500

None

TM 8-502

081-878-0004

**EVALUATE A PATIENT'S DIET SELECTION FOR NUTRITIONAL ADEQUACY
USING THE BASIC FOOD GROUPS**

CONDITIONS

Necessary materials: completed menu patterns, a menu evaluation form or paper, TM 8-500, basic food group charts, DA Form 5129-R (Guide to a Healthy Diet), and DA Form 2932-R (Food Code Worksheets.)

STANDARDS

The patient's diet selection is checked against the food group charts for nutritional adequacy and suggestions are made to improve the selection, if necessary.

TRAINING/EVALUATION*Evaluation Guide***Performance Measures****Results**

- | Performance Measures | Results |
|--|----------------|
| 1. List food items and amounts selected from the patient's menu pattern. <ul style="list-style-type: none"> a. Group foods together based on nutrient content. <ul style="list-style-type: none"> (1) Milk group. (2) Meat group. (3) Fruit and Vegetable group. (4) Breads and Cereal group. (5) Fats, Sweets, and Alcohol group. b. List the items for the entire day on a locally prescribed menu evaluation form or paper. c. Check the Food Code Worksheet for portion sizes. d. Record the portion sizes for each listed item. | P F |
| 2. Compare the food items selected to the amount recommended in the basic food groups, using DA Form 5129-R to find equivalent serving amounts. | P F |
| 3. Total the calculated equivalent servings. | P F |

STP 8-91M1-SM

Performance Measures

Results

- | | | |
|--|----------|----------|
| 4. List the totals for each food group. | P | F |
| 5. Check the patient's chart information to determine the patient's status. | P | F |
| a. Child. | | |
| b. Teenager. | | |
| c. Adult. | | |
| (1) Pregnant woman. | | |
| (2) Nursing mother. | | |
| 6. Compare the total equivalent servings selected to the amount recommended IAW DA Form 5129-R. | P | F |
| 7. Make suggestions, if the amounts of servings on the patient's menu are less than recommended. | P | F |

REFERENCES:

Required

Related

TM 8-500

None

081-878-0006

**WRITE STANDARD DIETS MAKING SUBSTITUTIONS OF EQUIVALENT
STANDARD FOOD ITEMS**

CONDITIONS

Ward Diet Rosters have been collected. Necessary materials: a filled in DA 1829 (Ward Diet Roster), DA Forms 2932R, 2932-1R, and 2932-2R (Food Code Worksheets), DA Form 2924 (Dietary History Record), TM 8-500, and blank menu patterns.

STANDARDS

Standard diets are written for patients on the Ward Diet Roster (WDR) making substitutions of equivalent food items IAW dietary prescription, TM 8-500, and the patient preference form.

Training Information Outline

1. Pull the menu patterns. Pull the menu pattern which matches the diet indicated on the Ward Diet Roster (WDR) and/or the Dietary History Record (DHR) for each patient.

NOTE: Ensure that you select the correct menu pattern by comparing the current diet order on the DHR with the menu pattern and WDR.

2. Complete the identification section for each meal (breakfast, lunch, dinner), using information found on the DHR and/or WDR. The date on the menu pattern will match the date of the Food Code Worksheet (FCW). (See Figure 2-35.)

- a. Patient's name.
- b. Ward number.
- c. Room number.
- d. Date.

3. Alter the patient's menu pattern to reflect the patient's "likes".

- a. Review the patient's menu pattern to determine allowed food codes.
- b. Locate the allowed food codes on the FCW. Determine the food item being served on the food code.

NOTE: Ensure that you are using the FCW, for the appropriate meal.

FOOD CODE WORKSHEET - <input type="checkbox"/> LUNCH OR #/## DINNER, COLD			DATE
For use of this form, see TM 2-51.0, the proponent agency is the Office of the Surgeon General			DAY
			WEEK
CODE	FOOD CODE CATEGORY	MENU ITEM	RECIPE NUMBER
SALADS			
1S	Reg Sid	Tossed Vegetable Salad 1/2c	VS-97-10-1
1S1	Reg Sid Sel	Coleslaw 1/2c	VS-22-10-1
1S2	Reg Sid Child	Pineapple Cottage Cheese Salad	VS-24-10-1
2S	Cal Exch Sid	Tossed Vegetable Salad cal/R 1/2c	VS-97-20-1
3S	Na Exch Sid	Tossed Vegetable Salad Na/R 1/2c	VS-97-30-1
4S	Na Cal Exch Sid	Tossed Vegetable Salad Na/R-Cal/R 1/2c	VS-97-40-1
5S	Bl Sid	Tossed Vegetable Salad	VS-97-10-1
6S	Ren Sid	Tossed Vegetable Salad Na/R 1/2c	VS-97-30-1
SALAD DRESSINGS			
1SD	Reg Sid Drsg	Catilina Dressing 2 tbsp	Commercial
1SD1	Reg Sid Drsg Sel		
1SD2	Reg Sid Drsg Child		
2SD	Cal Exch Sid Drsg	French Dressing cal/R 1 tbsp	Commercial
2SD3	Cal Exch Sid Drsg Fat/C	French Dressing cal/R 1 tbsp	Commercial
3SD	Na Exch Sid Drsg	French Dressing Na/R 1 tbsp	Commercial
4SD	Na-Cal Exch Sid Drsg	French Dressing Na-cal/R 1t bsp	Commercial
4SD3	Na-Cal Exch Sid Drsg Fat/C	French Dressing Na-cal/R 1 tbsp	Commercial
5SD	Bl Sid Drsg	French Dressing Bld	Commercial
DESSERTS/FRUITS/GELATIN			
1D	Reg Des	Marble Cake w/ Vanilla Frosting 2"sq	C-16-10-1
1D1	Reg Des Sel	Strawberry Ice Cream 1/2c	Commercial
1D2	Reg Des Child	Strawberry Ice Cream 1/2c	Commercial
1D8	Reg Des Bld Thin Str	Marble Cake w/ Van. Ice Cream Thin Str	C-16-10-6
1F	Reg Frt	Apricots **	CF-3-10-1
1F7	Reg Frt B.F.	B.F. Apricots	CF-3-90-1
1G	Reg Gel	Lime	Commercial
2F	Cal Exch Frt	Apricots D*	CF-3-20-1
2F1	Cal Exch Frt Sel	Fresh Pear sm	FF-17-20-1
6FJ	Ren Frt/Jce I Exch	Fresh Pear sm / Grape Juice 1/3c	FJ-21-30-1
6FJ1	Ren Frt/Jce II Exch Sel	Apricots** 1/2c / Orange Juice 1/2c	FJ-4-30-1
BREADS/ROLLS			
1BR	Reg Brd/Roll	Hot Biscuits 2" 1 EA (noe with 1M)	BD-1-10-1
1BR1	Reg Brd/Roll Sel	Bread, Plain ww, rye 1 ea	Commercial
2BR	Cal Exch Brd/Roll	Bread, plain, ww, rye cal/R 1 ea	Commercial
3BR	Na Exch Brd/Roll	Bread, plain, ww, rye Na/R 1 ea	Commercial
4BR	Na Cal Exch Brd/Roll	Bread, plain, ww, rye Na-cal/R 1 ea	Commercial
MISCELLANEOUS			
1AD	Reg Ade	Orangeade	Commercial
2C	Cal Exch Gel (free)	Raspberry unsw	PF-182-21-1
1HB	Reg Hi Pro Hi Cal Bev	Vanilla Hi Pro/Hi Cal Milkshake	
1J	Reg Jce	Grape Juice 1/2c	J-2-10-3
2J	Cal Exch Jce	Grape Juice 1/2c	J-2-20-1
3J	Na Exch Jce	Grape Juice 1/2c	J-20-10-1
1JJ	Reg Jam/Jelly	Apple Jelly pkg	Commercial
NOURISHMENTS			
1AD	Reg Ade		
2AD	Cal Exch Ade		
1F	Reg Frt		
2F	Cal Exch Frt		
1HB	Reg Hi Pro Hi Cal Bev		
1J	Reg Jce		
2J	Cal Exch Jce		
1SW	Meat (Sard)		
2M	Cal Exch Meat		

DA FORM 2932-2-R, Oct 82

DA FORM 2932-2-R, 1 MAY 69, WHICH IS OBSOLETE

Figure 2-35. DA Form 2932-2-R, Food Code Worksheet.

c. Compare the foods appearing on the FCW with the "likes" column of the DHR. If the item being served on the FCW matches the patient's request, a change to the menu pattern is **NOT** needed.

EXAMPLE: The 1500 Calorie menu pattern reflects that the patient is to receive a 2J (calorie restricted juice) for breakfast. The FCW reflects the 2J for breakfast is 1/2 cup Cal/R orange juice. The patient's DHR indicates that he/she wants 1/2 cup Cal/R orange juice for breakfast. Since the item being served on the FCW matches the patient's request, a change to the menu pattern is **NOT** needed.

d. Compare the foods appearing on the FCW with the "likes" column of the DHR. If the item being served on the FCW does not match the patient's request, a change to the menu pattern **IS** needed.

EXAMPLE: The 1500 Calorie menu pattern reflects that the patient is to receive one serving of 2V (calorie restricted vegetable) for lunch. The FCW reflects the 2V for lunch is Cal/R green beans. The patient's DHR indicates that he/she wants 1/2 cup Cal/R broccoli for lunch. Since the item being served on the FCW does not match the patient's request, a change to the menu pattern is needed.

- (1) Cross out the Code and Food Category listed on the menu pattern.
- (2) Write in the desired food item and amount using the appropriate dietary restrictions.

NOTE: If the substitution is made on a 2, 3, 4, or 6 primary food code line, a portion size must be entered in the amount column of the menu pattern, as listed in TM 8-500.

4. Alter the patient menu pattern to reflect the patient's "dislikes".

- a. Review the patient's menu pattern to determine allowed food codes.
- b. Locate the allowed food code on the FCW. Determine the food item being served on the code line.
- c. Compare the foods appearing on the FCW with the "dislikes" column of the DHR. If the item being served on the FCW matches the patient's request, a change to the menu pattern is **NOT** needed.
- d. Compare the foods appearing on the FCW with the "dislikes" column of the DHR. If the item being served on the FCW does not match the patient's request, a change to the menu pattern **IS** needed.

- (1) Check TM 8-500 for acceptable substitutions.

NOTE: Do not replace the disliked item with the same item the patient will receive at the meal before or the meal after.

(2) Check the FCW to see if there are any items that can be modified to meet the patient's dietary restrictions and tolerances.

NOTE: Replacement foods do not have to be listed on the FCW, but they must meet the patient's dietary restrictions.

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- (3) Cross out the Code and Food Category listed on the menu pattern.

NOTE: If a patient does not want a complete food category/code, a line is drawn through the amount, food code, and food category.

- (4) Write in the desired food item and the amount using the appropriate dietary restrictions.

NOTE: A disliked food item can appear in several different foods. Each recipe used to prepare the patient's meal should be reviewed to see if it contains the disliked food item.

CAUTION

A patient's food allergy **MUST** be removed from the patient's menu pattern and an appropriate substitution made, if possible. The "dislikes" procedures should be followed.

- 5. Indicate the patient's beverage preference.
 - a. Circle desired beverages.
 - b. Draw a line through disliked beverages.

NOTE: The diet kit and condiments are also located in the beverage section of the menu pattern.

- 6. Repeat steps 1-5 for each patient.
- 7. Place the menu patterns in the same order in which the name appears on the WDR.

Evaluation Guide

Performance Measures	Results	
1. Pull the menu patterns.	P	F
2. Complete the identification section of the menu patterns.	P	F
3. Alter the patient's menu to reflect LIKES.	P	F
4. Alter the patient's menu to reflect DISLIKES.	P	F
5. Indicate patient's beverage preferences.	P	F
6. Repeat steps 1 through 5 for each patient.	P	F

Performance Measures

Results

7. Place menu patterns in sequence.

P F

REFERENCES:

Required

Related

TM 8-500

None

081-878-0007

**RECORD DIET ORDERS RECEIVED VIA TELEPHONE
USING DA FORM 2927 (TELEPHONE DIET ORDER)**

CONDITIONS

Necessary materials: a blank DA Form 2927 (Telephone Diet Order) and telephone diet order information.

STANDARDS

Diet orders received via telephone are recorded on DA Form 2927 without error.

TRAINING/EVALUATION

Evaluation Guide

Performance Measures

Results

- | | | |
|--|----------|----------|
| 1. Enter the day, month, and year in the "DATE" block. (See Figure 2-36.) | P | F |
| 2. Enter the appropriate information to include: | P | F |
| a. Time. | | |
| b. Name. | | |
| c. Name of the person calling. | | |
| d. Ward number. | | |
| e. Name of the patient. | | |
| f. Diet change: | | |
| (1) Fill in the "FROM" column in the "DIET CHANGE" section with the patient's current diet. | | |
| (2) Fill in the "TO" column in the "DIET CHANGE" section with the diet to which the patient is changing. | | |
| (3) Change the individual patient menu at the same time. | | |
| g. Reason for order: Place a check mark in the column that applies to the situation. | | |

Performance Measures

Results

HOSPITAL FOOD SERVICE TELEPHONE DIET ORDER													DATE	
L I N E	TIME ORDER SENT OUT	PERSON RECEIVING CALL		NAME OF PERSON CALLING	WARD NUMBER	NAME OF PATIENT (Last, first, middle initial)	DIET CHANGE		REASON FOR ORDER					COMMENTS
		TIME	NAME				FROM	TO	NEW PATIENT	SECOND SERVING	NOT SPECIFIED	MISSED	SHORT	
1														
2														
3														
4														
5														
6														
7														
8														
9														
10														
11														
12														
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16														
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23														
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25														

DA FORM 2927
1 MAY 85

Figure 2-36. DA Form 2927, Telephone Diet Roster

- h. Comments: Place additional dietary information in this section.
- 3. Determine if the telephone request is justified. P F
 - a. A patient is admitted or discharged.
 - b. A diet is changed from liquid to solid or vice versa.
 - c. A new diet is prescribed for a diabetic patient.
 - d. A diet is ordered, prepared, held, or cancelled for diagnostic or treatment purposes.
- 4. Complete the action requested on the DA Form 2927. P F
- 5. Enter the time the requests or the menu are relayed to Patient Tray Service in the "TIME ORDER SENT OUT" section. P F
- 6. Retain DA Form 2927 for the supervisor to review. P F

REFERENCES: None

081-878-0008

**PROCESS DOCUMENTS FOR THE PREPARATION OF
NOURISHMENTS, FORCED FLUIDS, AND TUBE FEEDINGS**

CONDITIONS

Necessary materials: a blank DA Form 2928 (Nourishments and Forced Fluid Roster), blank labels, DA Form 2924 (Dietary History Record), DA Form 1829 (Ward Diet Roster), DA Form 2927 (Telephone Diet Order), and completed menus.

STANDARDS

Instruments and guides are prepared IAW the nourishment orders and delivered to the Production and Service Branch in a timely manner.

TRAINING/EVALUATION

Evaluation Guide

Performance Measures

Results

- | | | |
|---|----------|----------|
| 1. Obtain a request for nourishments, tube feedings, and forced fluids information.
(See Figure 2-37.) | P | F |
| a. Check the Ward Diet Roster (WDR) for diet orders with standard nourishments or requests for tube feedings. | | |
| b. Check the Telephone Diet Order for requested or cancelled nourishments, tube feedings, or forced fluids. | | |
| c. Check the Dietary History Record for authorized nourishments and tube feedings. | | |
| 2. Record the nourishments, tube feeding, or forced fluids information on the blank DA Form 2928 and/or labels, or menus. | P | F |
| a. Patient's name. | | |
| b. Ward and bed numbers. | | |
| c. Date. | | |
| d. Food item. | | |
| e. Serving time. | | |

Performance Measures

Results

HOSPITAL FOOD SERVICE NOURISHMENT AND FORCED FLUID ROSTER (AR 40-2)				DATE		WARD
LINE	BED OR ROOM NO.	NAME OF PATIENT <i>(Last, first, middle initial)</i>	NOURISHMENT			FORCED FLUID
			1000 HOURS	1400 HOURS	2000 HOURS	
1						
2						
3						
4						
5						
6						
7						
8						
9						
10						
11						
12						
13						
14						
15						
16						
17						
18						
19						
20						
21						
22						
23						
24						
25						
26						

DA FORM 2928
1 MAY 65

Figure 2-37. DA Form 2928, Nourishments and Forced Fluid Roster.

STP 8-91M1-SM

Performance Measures

Results

NOTE: During Medical Field Feeding operations, Medical B rations recipes are used and food items will be transported in bulk.

- | | | |
|--|----------|----------|
| 3. Make any changes or cancellations as needed. | P | F |
| 4. Assemble the completed paperwork into packets for each patient care area or ward. | P | F |
| 5. Forward to the Production and Service Branch. | P | F |

REFERENCES: None

081-878-0012

MAKE DIET CHANGES, ADDITIONS, OR DELETIONS

CONDITIONS

The Ward Diet Rosters (WDR) have been picked up. The Telephone Diet Order is available. Necessary materials: Prepared menu patterns, special food tallies, DA Form 2924 (Dietary History Record) file, nourishment instruments and guides (paperwork), and blank menu patterns.

STANDARD

Menu changes, additions, or deletions are made so that the patient receives the latest diet order, patient files are updated, and food is not wasted.

TRAINING/EVALUATION

Evaluation Guide

Performance Measures

Results

- | | |
|---|-------------------|
| 1. Compares completed and sequenced menu patterns to the WDR. | P F |
| 2. Record changes on Dietary History Record (DHR), and write menu patterns for patients with changed diet orders. | P F |

NOTE: Changes are received and recorded after WDR are collected.

- a. Record date and diet order in the diet order column of the DHR.
- b. Record new diets in the diet order column.
- c. Record changes in tolerances onto DHR, if necessary.
- d. Remove the old menu pattern from sequence.
- e. Add the new menu pattern to the sequence: alter the menu pattern for tolerances, if necessary.
- f. Check the old and new diet for a change in nourishments, if necessary.
- g. Record changes in the "remarks" section of DHR, if necessary.
- h. Add or delete items on the special tally as needed.

STP 8-91M1-SM

Performance Measures

Results

3. Prepare DHR and write menu patterns for new patients. **P F**
- a. Complete a blank DHR.
 - (1) Patient's name.
 - (2) Ward number.
 - (3) Bed or room number.
 - (4) Diet (current diet order block).
 - (5) Date and type of diet (diet order section).
 - b. Add the new menu pattern to the sequence.
4. Record changes on DHR and menu patterns for deleted patients. **P F**
- a. Complete the discharge section of DHR (top portion).
 - (1) Patient's name.
 - (2) Ward number.
 - (3) Bed or room number.
 - (4) Diet (at time of discharge).
 - (5) Date of discharge.
 - b. Remove the menu pattern from the sequence.
 - c. Delete nourishments from the nourishment roster, and labels, if necessary.
 - d. Delete items from the special tally, if necessary.
 - e. Destroy records or place them in the inactive files.
5. Make changes, additions, or deletions as per the Telephone Diet Order. **P F**

REFERENCES: None

081-878-0064

**MODIFY RECIPES FOR CALORIE RESTRICTED, FAT CONTROLLED,
DIABETIC, AND LOW FAT DIETS**

CONDITIONS

Necessary materials: a standardized recipe, a modification requirement, a recipe worksheet, TM 8-500, and DA Forms 1826, 1826-1R, and 1826-2 (Food Production Worksheet), and Medical Field Production Schedule.

STANDARDS

Recipes are modified so that food items will be acceptable for the diet modification indicated.

Training Information Outline

1. Check the Food Production Worksheet for the recipe number.
2. Obtain the regular recipe and recipe worksheet from the supervisor.

NOTE: During medical field feeding operations (MFFO), the Medical Field Production Schedule and Medical B Ration recipes are used. (See Figure 2-38 and Figure 2-39.)

3. Modify the recipe according to the diet restriction.
 - a. Calorie and diabetic restriction.
 - (1) Check all food lists in TM 8-500 that begin with the primary number 2 (calorie restricted) to determine if the menu item is allowed.
 - (2) Prepare without adding fat, sugar, flour, or starches.

NOTE: Any ingredients that add calories to the final product must be omitted during preparation to include cooking procedures. Example: deep fat frying.

- (3) Select meat items that are as lean as possible.
- (4) Trim all fat from meats.
- (5) Use broths during cooking.
- (6) Drain broths after cooking.
- (7) Reduce portion sizes for individual item servings, if necessary.

STP 8-91M1-SM

MEDICAL FIELD PRODUCTION SCHEDULE			DATE		NUMBER TO PREPARE		MEALS SERVED				
ORGANIZATION			SERVING PERIOD		REG	MOD	REGULAR		MODIFIED		
			BEGINS	ENDS			DH	WD	DH	WD	
CODE	FOOD CODE CATEGORY	MENU ITEM	RECIPE NO	AMOUNT TO PREPARE		BEGIN PREP	PORTIONS PREPARED	PREPARATION ASSIGNMENTS	OVER/UNDER		REMARKS
				DH	WARD						
SOUPS	1SP	REG SOUP									
	2SP	BROTH									
	5SPB	SOUP THIN									
MEATS & ACC	1M	REG MEAT (ACC)									
	1MB	REG MEAT THIN									
	1M5	REG MEAT CUT									
	1M6	REG MEAT GRD									
POTATOES OR EQUIV	1P	REG POT									
	1PB	REG POT THIN									
VEGETABLES	1V	REG VEG									
	1VB	REG VEG THIN									
BREADS	1BR	REG BRD/ROLL									

Figure 2-38. Medical Field Production Schedule (front).

- (8) Ensure each exchange equals the amount of calories in the food list.
- (9) Refer to other food lists, if necessary.

NOTE: Some lists will not specifically state if each ingredient is allowed or not. You may have to refer to other lists.

b. Fat controlled restrictions.

(1) Check all codes with secondary number 3 (fat controlled) in TM 8-500 to determine if an item may be used.

NOTE: Any ingredients that are high in fat or cholesterol must be omitted from the recipe.

- (2) Prepare foods without adding fat, flour, sugar, cornstarch, or breading.
- (3) Eliminate foods prepared with sauces, gravies, eggs, or in casseroles.

CODE	FOOD CODE CATEGORY	MENU ITEM	RECIPE NO	AMT TO PREPARE		BEGIN PREP	PORTIONS PREPARED	PREPARATION ASSIGNMENTS	OVER UNDER	REMARKS
				DH	WARD					
1S	REG SALAD									
1SD	REG SLD DRESSING									
1D	REG DESSERT									
	1F	REG FRT								
	1DB	REG DES THIN								
	1FB	REG FRT THIN								
1AD	REG ADE									
	1HB	REG HI PRO/CAL BEV								
	1JJ	REG JAM/JELLY								
	1G	REG GEL								
1AD	REG ADE									
	1HB	REG HI PRO/CAL BEV								

Figure 2-39. Medical Field Production Schedule (reverse).

- (4) Trim all visible fat and skin from meats.
 - (5) Roast meats on a rack.
 - (6) Use broths to prevent meats from drying out while cooking.
 - (7) Use polyunsaturated oils for salad dressings.
 - (8) Refer to other lists, if necessary.
- c. Fat restricted restrictions.
- (1) Eliminate whole milk and whole milk products.
 - (2) Eliminate fats and oils.
 - (3) Use lean, well-trimmed meats.

STP 8-91M1-SM

- (4) Refer to other lists, if necessary.
- 4. Make appropriate changes on the recipe worksheet.
 - a. Write down the food code to be prepared in section 2 of the menu item worksheet.
 - b. Specify the ingredients to omit.
 - c. Specify the ingredients to substitute.
 - d. Indicate changes in preparation instructions.

NOTE: Written adjustments to the recipe for diet category may include all or some of the above adjustments.

Evaluation Guide

Performance Measures

Results

- | | | |
|--|----------|----------|
| 1. Check the Food Production Worksheet for the recipe number. | P | F |
| 2. Obtain the regular recipe and recipe worksheet from the supervisor. | P | F |
| 3. Modify the recipe according to the diet restriction. | P | F |
| 4. Make appropriate changes on the recipe worksheet. | P | F |

REFERENCES:

Required

Related

TM 8-500

None

081-878-0065

**MODIFY RECIPES FOR SODIUM RESTRICTED AND LOW SODIUM/
LOW PROTEIN DIETS**

CONDITIONS

Necessary materials: a standardized recipe, a modification requirement, a recipe worksheet, TM 8-500 or FM 8-505, DA Forms 1826, 1826-1, and 1826-2 (Food Production Worksheets), and Medical Field Production Schedule.

STANDARDS

Recipes are modified so that food items will be acceptable for the diet modification indicated.

TRAINING/EVALUATION

Evaluation Guide

Performance Measures**Results**

- | | | |
|--|----------|----------|
| 1. Check the Food Production Worksheet for the recipe number. | P | F |
| 2. Obtain the regular recipe and recipe worksheet from the supervisor. | P | F |

NOTE: During medical field feeding operations (MFFO), the Medical Field Production Schedule and Medical B Rations recipes are used.

- | | | |
|---|----------|----------|
| 3. Modify the recipe to the diet restriction. | P | F |
| a. Sodium (Na) restriction. | | |
| (1) Check all food lists in TM 8-500 that begin with the primary number 3 (sodium restricted) to determine if the menu item is allowed. | | |
| (2) Omit all salt or sodium compounds. | | |
| (3) Eliminate foods that are dehydrated or freeze-dried. | | |
| (4) Use no salt substitute during food preparation. | | |
| (5) Substitute low sodium foods for regular items in the recipe. | | |

NOTE: Food product labels may need to be checked for sodium or salt usage.

STP 8-91M1-SM

Performance Measures

Results

- b. Sodium (Na)/Protein restrictions.
 - (1) Follow restrictions for sodium modifications.
 - (2) Eliminate bread or egg coatings.
 - (3) Omit cheese and milk.

- 4. Make appropriate changes on the recipe worksheet. **P F**
 - a. Write down the food code to be prepared in section 2 on the menu item worksheet.
 - b. Specify the ingredients to omit.
 - c. Specify the ingredients to substitute.
 - d. Indicate changes in preparation instructions.

NOTE: Written adjustments to the recipe for diet category may include all or some of the above adjustments.

REFERENCES:

Required

Related

TM 8-500
FM 8-505

None

081-878-0066

MODIFY RECIPES FOR BLAND, CONSISTENCY, OR LOW RESIDUE DIETS

CONDITIONS

Necessary materials: a standardized recipe, a modification requirement, a recipe worksheet, TM 8-500 or FM 8-505, DA Forms 1826, 1826-1, and 1826-2 (Food Production Worksheet) or Medical Field Production Schedule, and SB 10-495-1.

STANDARDS

Recipes are modified so that food items will be acceptable for the diet modification indicated.

TRAINING/EVALUATION

Evaluation Guide

Performance Measures

Results

- | | | |
|---|----------|----------|
| 1. Check the Food Production Worksheet for the recipe number. | P | F |
|---|----------|----------|

NOTE: During medical field feeding operations (MFFO), the Medical Field Production Schedule is used.

- | | | |
|--|----------|----------|
| 2. Obtain the regular recipe and recipe worksheet from the supervisor. | P | F |
|--|----------|----------|

- | | | |
|--|----------|----------|
| 3. Modify the recipe according to the diet prescription. | P | F |
|--|----------|----------|

- a. Bland restriction.

- (1) Check all food lists in TM 8-500 that begin with the primary number 5 (bland) to determine if the menu item is allowed.

- (2) Omit black pepper, white pepper, chili powder, and red cayenne pepper.

- (3) Omit foods high in dietary fiber.

- (4) Omit caffeine-containing beverages.

NOTE: Foods which cause the individual patient discomfort should be avoided.

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Performance Measures

Results

b. Consistency diets.

(1) Check all food lists in the TM 8-500 that end with the secondary numbers, 4 (fiber/restricted), 5 (cut), 6 (ground), 7 (baby food), and 8 (blend, thin, and strained).

(2) Use regular diet preparation methods.

(3) Eliminate foods high in dietary fiber for secondary number 4.

(4) Modify meat items by cutting into bite size pieces, for secondary number 5.

(5) Modify meat items by grinding for secondary number 6.

(6) Modify menu items by straining for secondary number 7.

(7) Modify menu item blending and thinning to the consistency thick enough to coat a spoon like a sauce or gravy, thin enough to flow freely through a straw, and **strain**.

(8) Use an appropriate liquid, other than water to thin liquids to the proper consistency.

NOTE: Refer to specific Medical B Ration recipes during MFFO.

c. Low residue diets.

(1) Omit milk and milk products.

(2) Omit foods high in dietary fiber.

(3) Do not use fried meats.

4. Make appropriate changes on the recipe worksheet.

P F

a. Write down the food code to be prepared in section 2 of the Menu Item Worksheet.

b. Specify the ingredients to omit.

c. Specify the ingredients to substitute.

d. Indicate changes in preparation instruction.

NOTE: Written adjustments to the recipe for diet category may include all or some of the above adjustments.

REFERENCES:

Required

FM 8-505
TM 8-500
SB 10-495-1

Related

None

PREPARE NOURISHMENTS, FORCED FLUIDS, AND TUBE FEEDINGS

CONDITIONS

Necessary materials and equipment: labels, menus, recipes, packaging materials, food items, ingredients, utensils, and metric conversion tables.

STANDARDS

Nourishments and prescription formulas are prepared to conform to recipe specifications.

TRAINING/EVALUATION

Evaluation Guide

Performance Measures

Results

- | | | |
|--|----------|----------|
| 1. Obtain documents from Clinical Dietetics or supervisor. | P | F |
| 2. Check recipes, menus, and/or the nourishment labels for a list of needed items. | P | F |

NOTE: Specific Medical B Ration recipes are used during medical field feeding operations.

- | | | |
|---|----------|----------|
| 3. Convert all amounts to metric values, if needed. | P | F |
| 4. Sanitize the equipment. | P | F |
| 5. Weigh and/or measure the ingredients. | P | F |

NOTE: When preparing formulas for tube feedings, measurements are critical. Gram scales, metric measurements, and graduated cylinders must be used.

- | | | |
|---|----------|----------|
| 6. Prepare items according to the label, menu, or recipe. | P | F |
| a. Start as close as possible to the time of use. | | |
| b. Handle all items as little as possible. | | |
| c. Scrape down the sides of measuring devices. | | |
| d. Mix and deliver a 24-hour supply of forced fluids. | | |

Performance Measures

Results

7. Package items for delivery.

P F

<p>CAUTION</p> <p>Staples must not be used.</p>
--

- a. Cover drinks.
- b. Wrap sandwiches.
- c. Cover plates.
- d. Place a label on each packaged

Example: SCOTT	1000 hours
1 pint choc milk	
Bed #5	Ward 12 c

8. Store items in an appropriate area until delivery time.

P F

NOTE: Opened cans of commercially prepared formulas must be refrigerated, labeled with date and time, and only retained for 48 hours.

9. Deliver according to labels and local SOP.

P F

REFERENCES: None

081-878-0068

**DELIVER NOURISHMENTS, FORCED FLUIDS, AND TUBE FEEDINGS
IN A MEDICAL FIELD FEEDING FACILITY**

CONDITIONS

Necessary equipment and materials: food items, serving utensils, insulated food containers (IFC), a standard litter or wheeled gurney, DA Form 1829 (Ward Diet Roster), FM 8-505, and a soldier to assist.

STANDARDS

Nourishments, forced fluids, and tube feedings are delivered to the wards IAW DA Form 1829 (Ward Diet Roster).

TRAINING/EVALUATION

Training Information Outline

1. Set up the transporting system.
 - a. Set up a litter. Spread the litter carrying poles apart and place the litter atop the litter stands. (See Figure 2-40.)

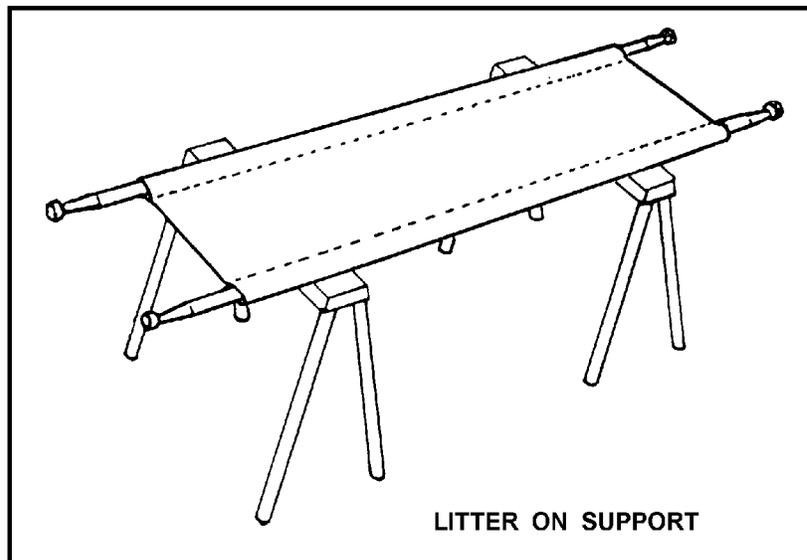
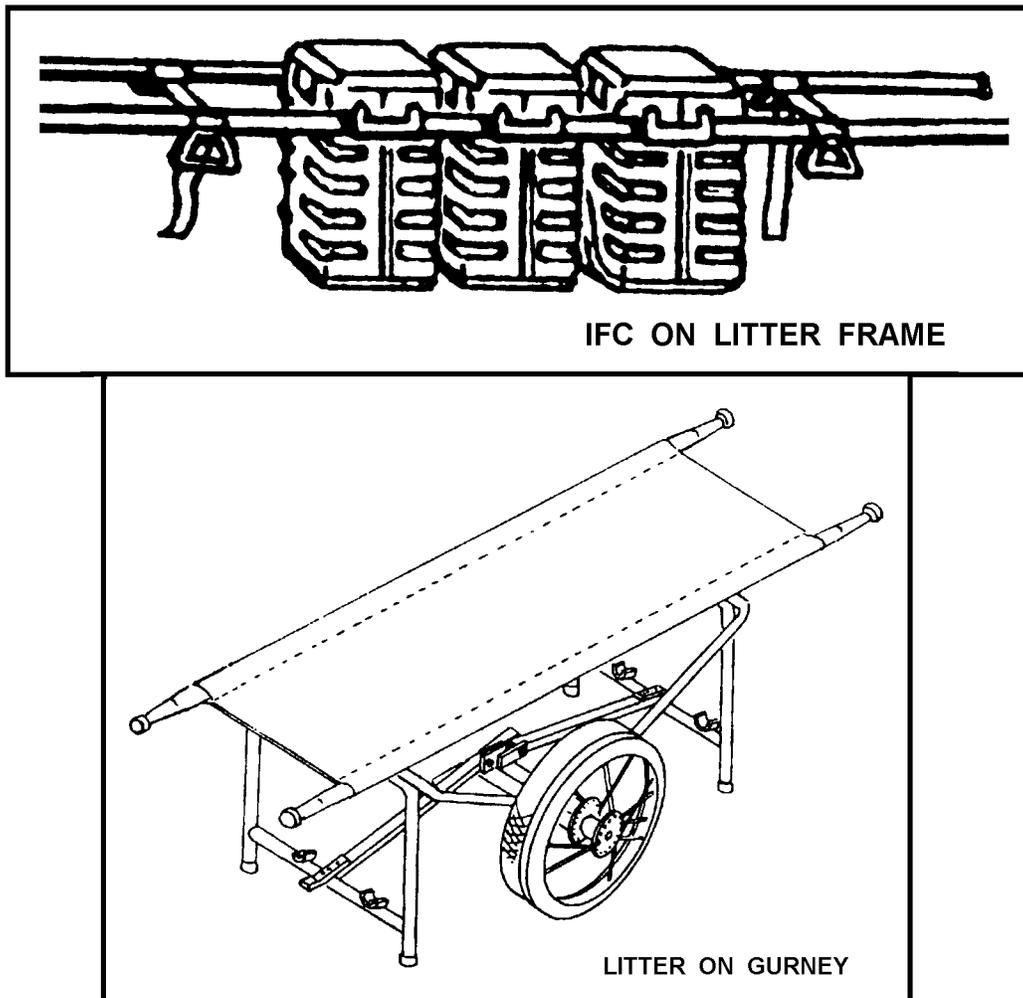


Figure 2-40. Litter.

NOTE: A wheeled gurney may be used if available. (See Figure 2-41.)

- b. When using the IFC, place on a litter without canvas.
- c. Ensure that insulated food containers and inserts are clean.



**Figure 2-41. IFC on litter frame.
Litter on support and gurney.**

- d. Prechill or preheat required insulated food containers.

To prechill:

- (1) Remove the inserts.
- (2) Put crushed ice or 2 quarts of ice water in the container.

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- (3) Close the container lid, and secure the latches.
- (4) Let it stand for 30 minutes.
- (5) Pour ice water or ice from the container.

To preheat:

- (1) Remove the inserts.

WARNING

Milk or dairy products can be dispensed from the liquid dispenser only with the use of disposable spigots. Otherwise illness or death from food poisoning may result.

- (2) Pour 2 liters (2 quarts) of boiling water into the container.
 - (3) Replace the inserts.
 - (4) Close the container lid, and secure the latches diagonally.
 - (5) Let the container stand for at least 30 minutes.
 - (6) Remove the inserts.
 - (7) Pour the water from the container.
- e. Label all containers with the contents.
2. Load the transporting system with food items.
- a. Fill inserts with liquid nourishments.
 - b. Place the lid on the inserts and secure.
 - c. Place the three inserts into the IFC.

NOTE: Hot and cold items must be delivered in separate containers.

- d. Load modified diet items in another set of three insulated food containers.
- e. Load serving utensils into an insert.

- f. Transport beverages in bulk beverage dispensers.
3. Deliver food items to the wards.
- a. Transport the insulated food containers by one of the following methods:
 - (1) Carried by two personnel on a litter and placed on litter stands at the ward site for service.
 - (2) Placed on a wheeled gurney and pushed by one or two people (depending on terrain and weather conditions).
 - (3) Put on a litter, placed by two personnel onto a truck bed, driven as close as possible to the ward entrance, lifted off the truck by two personnel and placed on litter stands at the ward site for service.

NOTE: The transporting vehicle must not be placed on the ground.

- b. Deliver tube feedings to ward personnel.
- c. Position the forced fluids beverage container as directed by local SOP.

NOTE: Beverages for forced fluids will be delivered in bulk 1 to 3 times a day as needed.

- d. Serve nourishments.

NOTE: Nutrition care personnel will deliver nourishments and forced fluids to the wards. Specify in the SOP who is to deliver or pick up, what is to be provided, and when it is to be delivered and/or picked up.

- (1) Check the Ward Diet Roster to determine which patients receive nourishments.
- (2) Check the Ward Diet Roster to determine the food item(s) that a patient is to receive.

NOTE: Nourishments will be provided automatically three times per day approximately midway between meals (1000, 1400, 2000 hours) for standard diets and do not have to be ordered. If a nourishment is required for a patient on a nonstandard diet, it will be listed separately.

- (3) Give the nourishments to ward personnel for delivery to patients.

4. Repeat step 3 until all wards have been served.

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Evaluation Guide

Performance Measures

Results

- | | | |
|--|----------|----------|
| 1. Set up transporting system. | P | F |
| 2. Load the transporting system. | P | F |
| 3. Deliver food items to the wards. | P | F |
| 4. Repeat step 3 until all wards have been served. | P | F |

REFERENCES:

Required

Related

FM 8-505

None

081-878-0013

ASSEMBLE AND SERVE PATIENT TRAYS**CONDITIONS**

Necessary materials and equipment: patient menus, nonfood items and supplies, food items, DA Forms 2932, 2932-1, and 2932-2 (Food Code Worksheets), DA Forms 1826, 1826-1, and 1826-2 (Food Production Worksheets) or Medical Field Production Schedule, and Medical Field Patient Feeding Documents.

STANDARDS

Patient trays are assembled IAW patients' menus and local SOPs. Assembled patient trays are accurate IAW the patient's menu pattern.

TRAINING/EVALUATION*Evaluation Guide***Performance Measures****Results**

1. Obtain menus and any special instructions from Clinical Dietetics (CD).

P F

NOTE: Patient feeding documents are obtained from CD during medical field feeding operations.(MFFO)

2. Check the information for accuracy.

P F

- a. Check for the correct date and meal on the Food Code Worksheet (FCW) and menu patterns.

- b. Check for any special marking on the menus.

3. Place menus at the head of the tray assembly line.

P F

NOTE: A tray must be provided for each patient menu pattern received. The menu pattern is used as orders for specific food items. The specific food items are listed on the FCW each meal.

4. Place a menu pattern on the empty tray.

P F

5. Load the tray with nonfood items.

P F

- a. Check for special markings.

- (1) Pediatric.

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Performance Measures

Results

(2) Use of disposable tray and utensils.

- b. Put eating utensils on the tray.
- c. Put a diet kit on the tray.

NOTE: The diet kit must match the type of diet indicated on the patient's menu pattern. During MFFO, condiments from prepositioned bulk supplies must match the type of diet indicated on the Ward Diet Roster.

d. Add additional items as indicated on the menu pattern.

6. Load the food items onto the tray according to the food codes or write-ins on the menu mat as the tray proceeds down the line. **P F**

- a. Include food items on the FCW.
- b. Include write-in food items on the special tally.

7. Compare the menu pattern to the food items on the tray to ensure that all items are accurate. **P F**

NOTE: Compare the sample menu to the food items on the tray during MFFO.

8. Place the completed tray with the menu pattern on the food cart. **P F**

NOTE: During MFFO, hand the tray to ward personnel.

REFERENCES: None

081-878-0018

PROCESS TRAYS IN THE PATIENT CARE AREA**CONDITIONS**

The loaded food carts have been taken to the patient care area.

STANDARDS

Trays are processed accurately in the patient care area, delivered, and returned in a timely manner.

TRAINING/EVALUATION*Evaluation Guide*

Performance Measures	Results	
1. Contact the nurse or ward personnel to determine if patients are ready to eat.	P	F
2. Ensure that each tray has a menu pattern attached.	P	F
3. Compare the food items on each tray with the entries on the patient's menu pattern and take corrective action, if needed.	P	F
4. Give the trays to ward personnel for delivery to patients.	P	F
5. Check with ward personnel to determine if all the patients have received a tray.	P	F
a. Check the cart(s) for remaining trays.		
b. Call for any additional trays or missing items.		
6. Allow sufficient time for trays to be returned to the cart(s).	P	F
7. Check to determine if all soiled dishes and utensils have been returned.	P	F
8. Return the cart(s) to the dishwashing area.	P	F

REFERENCES: None

DELIVER WARD MEALS IN A MEDICAL FIELD FEEDING FACILITY

CONDITIONS

Necessary materials and equipment: a completed DA Form 1829 (Ward Diet Roster), a complete Medical Field Production Schedule, a sample menu pattern, insulated food containers, FM 8-505, and a soldier to assist.

STANDARDS

Patient's meals are delivered without error.

TRAINING/EVALUATION

Training Information Outline

1. Set up the transporting system.

a. Set up the litter.

(1) Spread the litter carrying poles apart and place the litter atop litter stands or a litter carrier. (See Figures 2-42 and 2-43.)

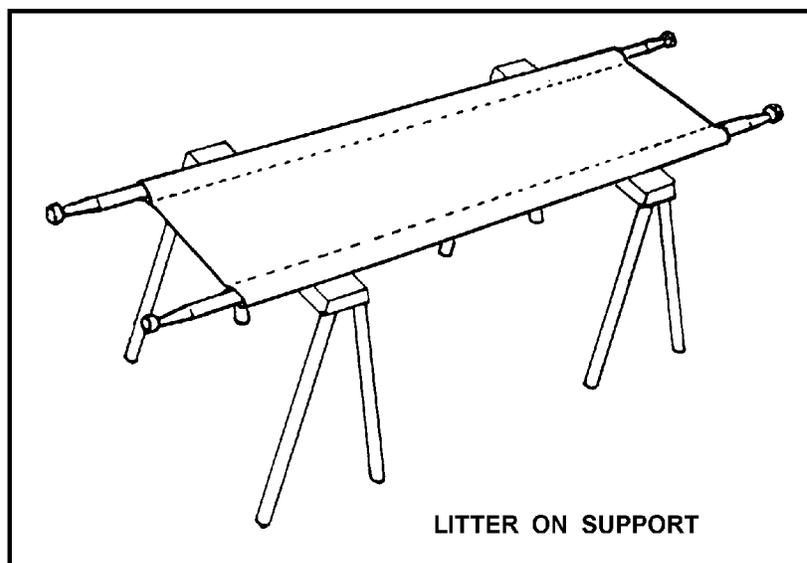
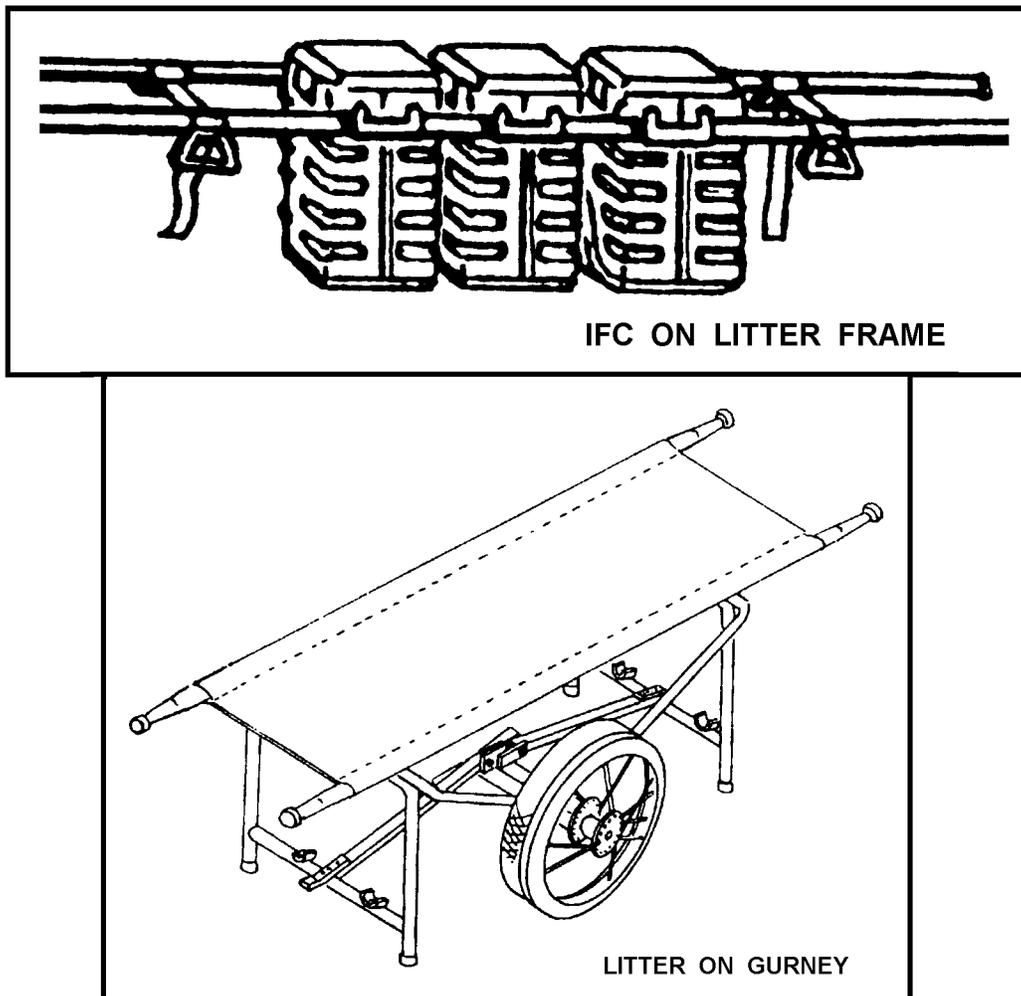


Figure 2-42. Litter.

NOTE: A wheeled gurney may be used if available.

- b. Ensure that insulated food containers and inserts are clean.



**Figure 2-43. IFC on litter frame.
Litters on support and gurney.**

- c. Prechill or preheat required insulated food containers.

To prechill:

- (1) Remove the inserts.
- (2) Put crushed ice or 2 quarts of ice water in the container.
- (3) Close the container lid, and secure the latches.
- (4) Let it stand for 30 minutes.

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(5) Pour ice water or ice from the container.

To preheat:

(1) Remove the inserts.

(2) Pour 2 liters (2 quarts) of boiling water into the container.

(3) Replace the inserts.

(4) Close the container lid, and secure the latches diagonally.

(5) Let the container stand for at least 30 minutes.

(6) Remove the inserts.

(7) Pour the water from the container.

2. Assemble food items according to the Ward Diet Roster and Medical Field Production Schedule.

3. Load the transporting system with food items.

a. Insulated food containers.

(1) Load regular menu items in bulk.

NOTE: Hot and cold items must be delivered in separate containers.

(2) Load modified diet items in another set of three insulated food containers.

(3) Load serving utensils into an insert.

(4) Transport beverages in bulk beverage dispensers.

4. Transport meals to the ward. Transport the insulated food containers by one of the following methods:

WARNING

Milk or dairy products can be dispensed from the liquid dispenser only with the use of disposable spigots. Otherwise illness or death from food poisoning may result.

a. Carried by two personnel on a litter and placed on litter stands at the ward site for service.

b. Placed on a wheeled gurney and pushed by one or two people (depending on terrain and weather conditions).

c. Put on a litter, placed by two personnel onto a truck bed, driven as close as possible to the ward entrance, lifted off the truck by two personnel and placed on litter stands at the ward site for service.

NOTE: The transporting vehicle must not be placed on the ground.

5. Serve food items from the transport system.

a. Assemble patient trays on the ward according to the Ward Diet Roster and Medical Field Feeding Operations documents.

b. Use prepositioned permanent ware on the ward.

c. Use prepositioned disposable ware for isolation patients.

6. Check with ward personnel to determine if all patients have received a tray prior to leaving the ward.

7. Repeat steps 4, 5, and 6 until all wards have been served.

Evaluation Guide

Performance Measures	Results	
1. Set up the transporting system.	P	F
2. Assemble food items according to the WDR and Medical Field Production Schedule.	P	F
3. Load the transporting system with food items.	P	F
4. Transport meals to the ward.	P	F
5. Serve food items from the transport system.	P	F
6. Check with ward personnel to determine if all patients have received a tray prior to leaving the ward.	P	F
7. Repeat steps 4, 5, and 6 until all wards have been served.	P	F

REFERENCES:

Required

Related

FM 8-505

None

GLOSSARY

SECTION I

DEFINITION OF TERMS

Army Training and Evaluation Program. The Army's collective training program that establishes unit training objectives critical to unit survival and performance in combat. They combine the training and the evaluation process into one integrated function. The ARTEP is a training program and not a test. The sole purpose of external evaluation under this program is to diagnose unit requirements for future training.

Battle focus. A process to guide the planning, execution, and assessment of the organization's training program to ensure they train as they are going to fight.

Collective training. Training, either in institutions or units, that prepares cohesive teams and units to accomplish their combined arms and service missions on the battlefield.

Common task. A critical task that is performed by every soldier in a specific skill level regardless of MOS.

Critical task. A collective or individual task determined to be essential to wartime mission, duty accomplishment, or survivability. Critical individual tasks are trained in the training base and/or unit, and they are reinforced in the unit.

Cross training. The systematic training of a soldier on tasks related to another duty in the same military occupational specialty or tasks related to a secondary military occupational specialty at the same skill level.

Drill. A disciplined, repetitious exercise to teach and perfect a skill or procedure; for example, fire, man overboard, abandon ship, lifeboat, and damage control drills on Army watercraft.

Individual training. Training which prepares the soldier to perform specified duties or tasks related to the assigned duty position or subsequent duty positions and skill levels.

Integration training. The completion of initial entry training in skill level 1 tasks for an individual newly arrived in a unit, but limited specifically to tasks associated with the mission, organization, and equipment of the unit to which the individual is assigned. It may be conducted by the unit using training materials supplied by the school, by troop schools, or by inservice or contract mobile training teams. In all cases, this training is supported by the school proponent.

Merger training. Training that prepares noncommissioned officers to supervise one or more different military occupational specialties at lower skill levels when they advance to a higher skill level in their career management field.

Mission essential task list. A compilation of collective mission essential tasks which must be successfully performed if an organization is to accomplish its wartime mission(s).

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Self-development. Self-development is a planned, progressive, and sequential program followed by leaders to enhance and sustain their military competencies. Self-development consists of individual study, research, professional reading, practice, and self-assessment.

Self-development test. A written test that allows NCOs to measure and guide their growth in skills and competencies they will need as they continue to develop as leaders.

Sustainment training. The provision of training to maintain the minimum acceptable level of proficiency required to accomplish a critical task.

Train-up. The process of increasing the skills and knowledge of an individual to a higher skill level in the appropriate MOS. It may involve certification.

Unit training. Training (individual, collective, and joint or combined) conducted in a unit.

SECTION II

ACRONYMS AND ABBREVIATIONS

ACCP	Army Correspondence Course Program
ARTEP	Army Training and Evaluation Program
CAL	calorie
CTT	common task test
DHR	dietary history record
F	Fahrenheit
FCIHW	food container insulated hospital ward
FCWS	food code worksheet
FIFO	first in, first out
FPWS	food production worksheet
FSC	food sanitation center
IAW	in accordance with
ID	identification

ITEP	Individual Training Evaluation Program
KCLFF	kitchen, company level, field feeding
MFFO	medical field feeding operations
MKT	mobile kitchen trailer
MOS	military occupational specialty
MOSC	military occupational specialty code
MTP	MOS training plan
MRE	meal, ready to eat
Na	sodium
NBC	nuclear, biological, chemical
NCO	noncommissioned officer
NPO	nothing by mouth
PMCS	preventive maintenance checks and services
SDT	self-development test
SL	skill level
SM	soldier's manual
SMCT	soldier's manual of common tasks
SOP	standing operating procedure
SSN	social security number
TG	trainer's guide
WDR	ward diet roster

SECTION III

91M MOS-SPECIFIC TERMS AND DEFINITIONS

"A" rations. Perishable (fresh or frozen) and Semiperishable (canned) items necessary to prepare the type of menus prescribed in SB 10-260. Army Defense Acquisition Regulation Supplement. The Army's supplement to the Defense Acquisition Regulation.

"B" ration. Semiperishable subsistence components, planned for subsisting members of the Armed Forces during operations that permit the establishment of organized dining facilities but which are not allowed or equipped to provide perishable subsistence.

Bake. To cook by dry heat, usually in an oven. Griddle cakes may be baked on hot meal.

Barbecue. To roast or cook slowly, basting with a highly seasoned sauce.

Baste. To moisten with liquid, seasoning, or melted fat during cooking to prevent drying of the surface and to add flavor.

Beat. To use a fast, rotary, over and under movement to incorporate air into a product.

Blanch. To cook in hot, deep fat for a short time until partially cooked but not brown. To dip in boiling water for a few minutes for the purpose of removing the skins from vegetables, fruits, and nuts. In some instances, blanched foods are dipped in a cold bath to shrink or cool the product after blanching.

Blend. To mix thoroughly two or more ingredients so they lose their original properties and become an entirely new mixture.

Boil. To cook in water which has large bubbles rising and breaking at the surface.

Box lunch. A meal prepared in the dining facility using food items requisitioned from SB 10-540 or using items requisitioned under ARCS as part of the normal ration. Each box lunch should contain sufficient food for one meal.

Braise. To brown in fat and then cook slowly in a small amount of liquid in a covered utensil.

Bread. To cover with bread crumbs before cooking.

Broil. To cook by direct heat.

Brown. To produce a brown color on the surface of food by subjecting it to heat.

Brunch. A meal consisting of food items normally served during breakfast and lunch. This combined meal is served during an extended period of time beginning at early or midmorning and evening shortly after the noon hour.

Chop. To cut any food into small pieces.

Coat. To completely cover the outer surface of any food with a suitable coating material.

Cream. Using a spoon or mechanical mixer to soften the consistency of any given food.

Crimp. To pinch together in order to seal.

Cube. To cut any food into small cubes.

Cull. To examine and sort fruits and vegetables, discarding those with bruises, mold, wilt, and rot.

Daily food allowance. An authorized quantity of nutritionally adequate food to subsist one person for one day.

Dice. Same as cube.

Dinner/Brunch. A meal consisting of food items normally served during lunch and dinner. The combined menu is served during an extended serving period of time beginning early afternoon and ending early evening.

Dock. To punch a number of vertical impressions in dough with a smooth round stick about the size of a pencil to allow for expansion and permit gases to escape during baking.

Dot. To place prior to putting in oven small pieces of such foods as butter or cheese over surface of a food product to be baked or broiled.

Dredge. To coat with crumbs, flour, sugar, or cornmeal.

Field ration issue system. A requisitioning and issuing of subsistence on a meal basis, following the SB 10-260 Master Menu or SB 10-263, 14 day U.S. Army RC and Field Feeding Menu. Under this system, the TISO computes the requirements for each line item, based on the number of meals requisitioned, and makes a 100 percent issue of all ingredients.

Flake. To break lightly into small pieces.

Fold. To combine two or more ingredients together with a cutting and folding motion.

Fricassee. To cook by browning in a small amount of fat followed by stewing or steaming, similar to braising.

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Frying. To cook in fat.

- a. Pan frying or sautéing: small amount of fat used.
- b. Shallow frying: food partially covered with hot fat.
- c. Deep-fat frying: food surrounded by hot fat.

Garnish. To add suitable accessory to a food item for color and eye appeal.

Glaze. A glossy coat given to foods, as by covering with a sauce or by adding a sugary syrup, icing, etc.

Gluten. A tough elastic protein that gives dough its strength and ability to retain gas.

Grate. To rub any food over a grater to break it into small pieces or shreds.

Grill. To cook on a griddle, draining or scraping off fat as it collects.

Griddle Grill.

Issue cycle. The interval between each issue of subsistence, per schedule established and published by the TISO.

Issue factor. The amount of food required for 100 persons as specified in the recipes and menus. This factor is used to calculate the exact quantity required to be issued each during facility based on the number of meals required to be prepared.

Knead. To work dough by folding and pressing firmly with palms of hands, turning between folding.

Lanyard. A short piece of cable connecting the drain plug to the steam table.

Marinate. To place in oil, cream, milk, vinegar, french dressing or lemon juice for a period of time to alter the flavor, improve the flavor, or soften the product.

Meal ready-to-eat. A packaged meal designed for issue in individual units or in multiples of three for a complete ration. The components are packaged in flexible envelopes.

Medical "B" Ration. Supplemental non-perishable canned and dehydrated bulk food items used in medical-treatment facilities to provide High Calorie-High Protein and Dental Soft Diets.

Medical "B" Liquid Ration. Supplemental non-perishable canned and dehydrated bulk food items used for the preparation of dental liquid, full liquid, clear liquid, forced fluid diets, and tube feedings

Mince. To cut or chop into very small pieces (finer than chopped).

Moist Heat Method. Steam, boil, or simmer vegetables; braise or stew meat.

Nutritive analysis. A computation of food values. The nutritive analysis of a monthly menu or annual food plan is the calculation of nutritive value per ration of the specific foods prescribed therein for calories, protein, fat, calcium, iron, vitamin A, Thiamine, riboflavin, niacin, and ascorbic acid.

Operational ration. A ration prescribed for individuals performing operational duty in time of war or other emergencies and composed of nonperishable items. B-ration, T-ration, box lunches from SB 10-540 and MREs are examples of operational rations.

Pan-broil. To partially cook in boiling water.

Pare. To remove the skin or rind from any food by cutting off with a knife or other suitable instrument.

Poach. To cook food in simmering liquid.

Puree. To press food through a sieve or a food mill.

Reconstitute. To restore to a liquid state by adding water. Also to reheat frozen prepared foods.

Rehydrate. To soak, cook, or use other procedures with dehydrated foods to restore water lost during drying.

Render. To melt and separate fat from meats by heating slowly at low temperature.

Roast. To cook by dry heat, usually in an oven.

Sampling (food). The consumption of two or three bites of food items for the purpose of determining palatability and the application of proper cooking procedures by the cook preparing the product of the food service sergeant evaluating the product.

Sauté. To cook in a small amount of fat on top of the stove.

Scald. To heat a liquid to a point just below the boiling point.

Scant. Not quite up to stated measure.

Score. To cut shallow slits in a food item, across the top or in a pattern.

Shred. To cut or tear in small pieces or strips.

Sift. To run dry ingredients through a sifter to remove lumps or impurities.

Simmer. To cook in a liquid just below the boiling point at a temperature of 185 degrees F to 210 degrees F. Bubbles form slowly and break below the surface.

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Special food allowance. A computed monetary value as necessary for the subsistence of personnel participating in operational missions when the BDFFA is not sufficient or practical, such as flight feeding, field feeding, and motor convoy.

Steam. To cook over or surrounded by steam.

Steep. To add tea or coffee to boiling liquid which has just been removed from the source of heat and allowed to stay in the liquid for a given period.

Stew. To simmer in a small quantity of liquid.

Stir. To blend two or more ingredients, using a circular motion with a spoon or other suitable instrument.

Supplemental food allowance. An increase up to 15 percent of the BDFFA when required for the subsistence of personnel due to unusual or extraordinary circumstances.

Surcharge. An amount of money collected from personnel, subsisting in an appropriated fund dining facility. Such money is collected to cover the operation expenses of the dining facility and is credited to the appropriated funds.

T-ration. T-rations are an integral part of an Army field feeding system to meet the Army's modern battlefield requirement for a highly mobile feeding system. T-rations are precooked, thermally processed, shelf-stable products packed in sealed, lightweight metal containers (half-size steamtable pans) ready for heating and serving. Depending on the menu item, each tray is designed to feed 12-18 soldiers.

Temper. To remove from freezer and place under refrigeration for a period of time sufficient to facilitate separation and handling of frozen product. Internal temperature of the food should be approximately 26 degrees F to 28 degrees F.

Thaw. To remove from freezer and place under refrigeration until thawed. Internal temperature should be above 30 degrees F.

Transient. Enlisted personnel authorized to be subsisted without reimbursement, who

a. are in travel status awaiting orders, assignment, or transportation, at a post or station to which they are not presently attached or assigned.

b. because of duty requirements, consume meals in a dining facility located at an installation other than the one to which the individual is assigned or attached.

Troop issue subsistence activity. The element of an installation responsible for acquiring, storing, issuing, selling, and accounting for subsistence supplies for appropriated fund dining facilities and for organizations and activities authorized to purchase therefrom.

Troop issue subsistence officer. The individual responsible for operating TISA.

Toast. To brown any food by direct heat either oven or under the direct source of heat.

Toss. To mix lightly two or more ingredients.

Truss. To bind or fasten securely. Used mainly in reference to poultry.

Whip. To beat rapidly in order to increase volume by incorporating air.

REFERENCES

New reference material is being published all the time. Present reference, as listed below, may become obsolete. To keep up-to-date, see the DA Pam 25-30 (FICHE) publications and Extension Training Materials (ETM) catalog DA Pam 350-100. If referenced documents are not available through your unit, borrow them from your post learning center or library.

Required Publications

Army Regulations (AR)

AR 190-18	Physical Security of US Army Museums
AR 710-2	Supply Policy Below the Wholesale Level

Department of the Army (DA) Forms

DA Form 1826-R	Food Production Worksheet-Breakfast, Hospital Food Service
DA Form 1826-1-R	Food Production Worksheet-Lunch Or Dinner Hot Foods, Hospital Food Service
DA Form 1826-2-R	Food Production Worksheet-Lunch Or Dinner Cold Foods, Hospital Food Service
DA Form 1829	Hospital Food Service-Ward Diet Roster
DA Form 2404	Equipment Inspection and Maintenance Worksheet
DA Form 2924	Hospital Food Service-Dietary History Record
DA Form 2927	Hospital Food Service-Telephone Diet Order
DA Form 2928	Hospital Food Service-Nourishment and Forced Fluid Roster
DA Form 2930	Hospital Food Service-Kitchen Requisition
DA Form 2932	Food Code Worksheet
DA Form 2932-R	Food Code Worksheet-Breakfast
DA Form 2932-1-R	Food Code Worksheet-Lunch or Dinner Hot
DA Form 2932-2-R	Food Code Worksheet-Lunch or Dinner Cold
DA Form 5129-R	Guide to a Healthy Diet

Field Manuals (FM)

FM 8-505	Army Medical Field Feeding Operations
FM 10-23	Basic Doctrine For Army Field Feeding
FM 21-10	Field Hygiene and Sanitation
FM 21-10-1	Unit Field Sanitation Team

Supply Bulletins (SB)

SB 10-495	Standard "B" Ration for the Armed Forces
SB 10-495-1	Standard "B" Hospital Rations for the Armed Forces

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Technical Bulletin (TB)

TB MED 530 Occupational and Environmental Health Food Service Sanitation

Technical Manuals (TM)

TM 5-4540-202-12&P Operator and Organizational Maintenance Manual (Including Repair Parts and Special Tools List) for Heater, Immersion, Liquid Fuel Field

TM 8-500 Nutritional Support Handbook (Volumes 1 and 2)

TM 8-502 Diet Therapy Management

TM 10-412 Armed Forces Recipe Service and Index of Recipes

TM 10-415 Dining Facility Equipment; Operation and Operator Maintenance

TM 10-7360-204-13&P Operator's Organizational and Direct Support Maintenance Manual Including Repair Parts and Special Tools List For Range Outfit Field Gasoline, Model M59 (NSN 7360-00-082-2153): Burner Unit. Gasoline, Model M2 (7310-00-842-9247): Model M2A (7310-01-017-1285): W/Safety Device (7310-01-113-9172) and Accessory Outfit. Gasoline, Field Range W/ Baking Rack (7360-00-187-4757)

TM 10-7360-208-13&P Operator's Unit, and Direct Support Maintenance Manual; Including Repair Parts and Special Tools List for Modular Field Kitchen (MFK) (NSN 7360-01-276-9817)

TM 10-7360-211-13&P Operator's Unit and Direct Support Maintenance Manual Including Repair Parts and Special Tools List for Food Sanitation Center (FSC), (NSN 7360-01-277-2558)

Related Publications

Field Manuals (FM)

FM 10-22 Baking Operations

FM 10-23 Basic Doctrine for Army Field Feeding

FM 10-25 Preparation and Serving of Food in the Garrison Dining Facility

FM 21-10 Field Hygiene and Sanitation

FM 21-10-1 Unit Field Sanitation Team

Supply Bulletins (SB)

SB 10-260 Master Menu (Monthly)

SB 10-263 14-Day US Army Reserve Component and Field Training Menu

SB 10-495 Standard "B" Ration for the Armed Forces

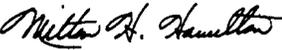
Technical Manual

TM 8-504 Food Production, Service and Subsistence

STP 8-91M1-SM
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By Order of the Secretary of the Army:

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